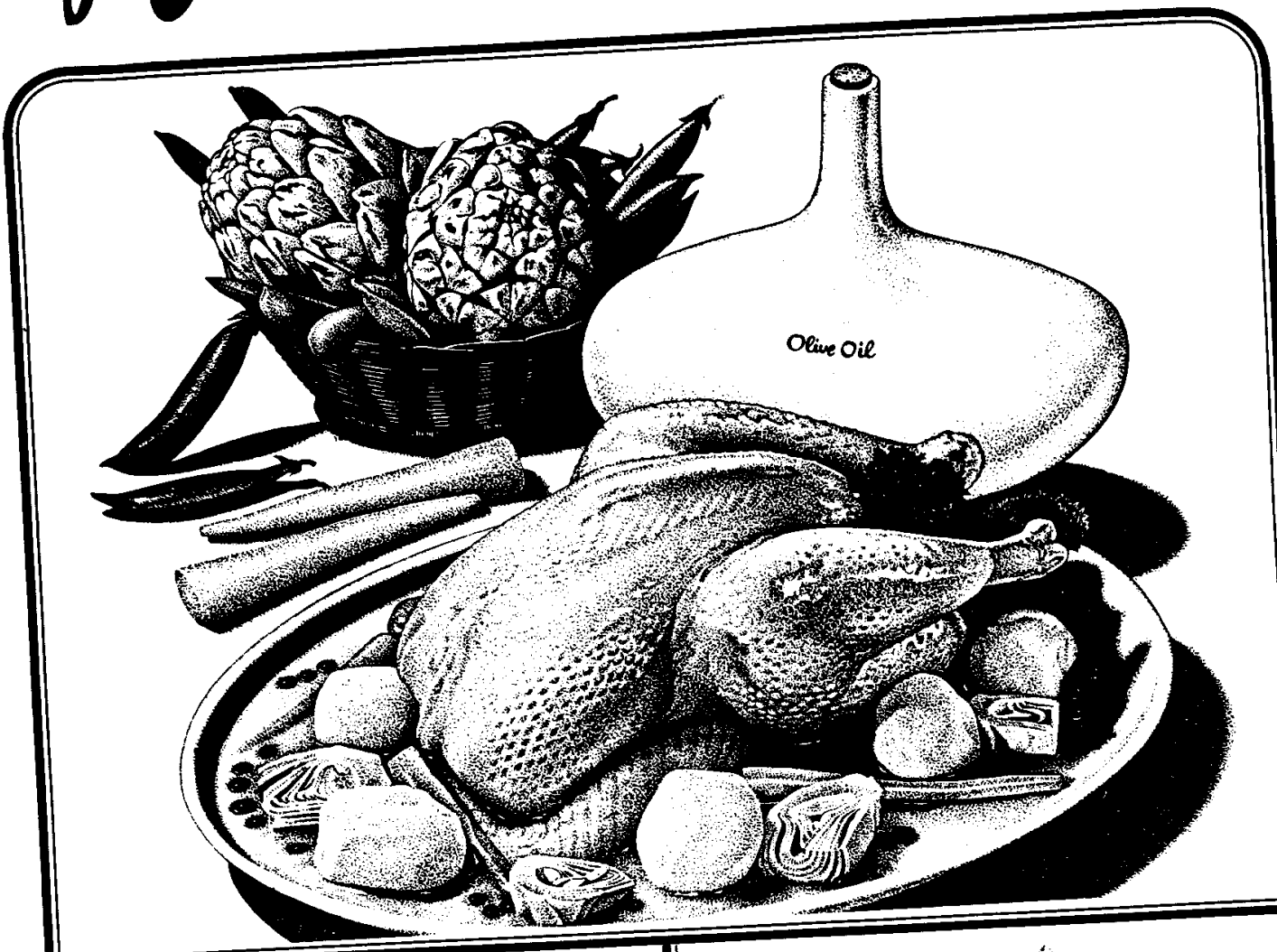
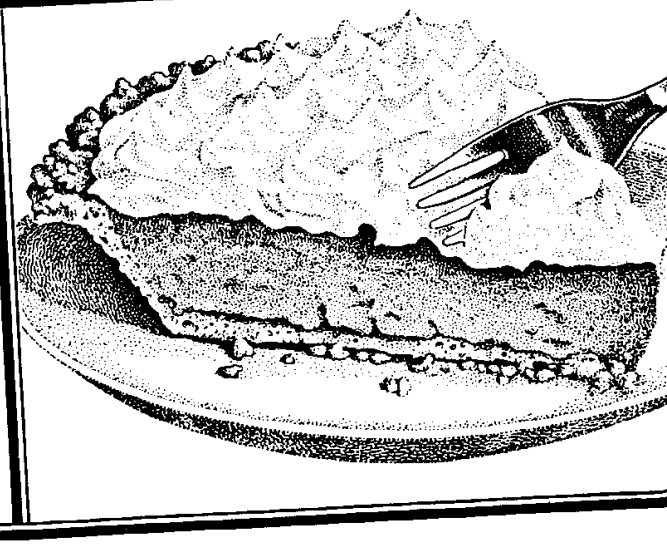
Magic Chef® Convenience Oven

Microwave and Browning Cookbook





PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

a. Do not attempt to operate this oven with the door open, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with safety interlocks.

b. Do not place any object between the oven front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces.

c. Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly, and that there is no damage to the: (1) Door (bent); (2) Hinges and latches (broken or loosened); (3) Door seals and sealing surfaces.

d. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

SAVE THESE INSTRUCTIONS

YOU MUST REGISTER YOUR MICROWAVE OVEN

THIS IS A FEDERAL REQUIREMENT

The Federal Government requires that records be filed on the location of all microwave ovens. A registration card is included in the literature packet that was placed inside this oven at the factory.

PLEASE:

1. Fill in the registration card now, and mail it to us.
2. If you move, please establish registration at your new address by writing to us at the address below.
3. If you bought this microwave oven from a previous owner, please establish your ownership by writing to:

   MAGIC CHEF
   Microwave Records
   740 King Edward Avenue
   Cleveland, TN 37311

4. Please include MODEL and SERIAL NUMBERS in all correspondence. Write the information here for handy reference.

DATE PURCHASED: _____

MODEL NUMBER: _____

SERIAL NUMBER: _____

Introduction

We have specially developed this new oven to offer you the speed of microwave cooking with the browning capabilities of conventional heat. This exciting concept in cooking answers the most frequently asked question about microwave cooking — WILL IT BROWN?

This oven not only browns foods, but it's so easy to operate, too!

USE AS A MICROWAVE OVEN
Touch the MICROWAVE or DEFROST pad to cook or thaw with microwave energy. Select a lower power setting to gently cook delicate foods or use the Temperature Probe if you are unsure of the cooking time.

USE TO BROIL OR TOAST
Turn the oven into a broiler or toaster by touching the BROIL pad and entering the cooking time.

USE THE "QUICK BROWN" FEATURE TO ENHANCE MICROWAVED FOODS
Add browning to microwaved foods by touching the BROIL pad and then the "1" pad. Oven will automatically brown for up to 5½ minutes.

COOK WITH BOTH MICROWAVE ENERGY AND CONVENTIONAL HEAT USING THE COMBO FEATURE
Select COMBO 1 or COMBO 2 — the oven first cooks with microwaves then automatically switches to conventional heat to add just the right amount of browning to enhance the appearance of the food. All you have to do is touch the COMBO pad and enter the cooking time.

Recipes and hints found in this cookbook teach you how to use the COMBO, BROIL and QUICK BROWN features. Please refer to the separate Microwave Cookbook for microwave recipes and instructions.

We are happy that you have chosen a Magic Chef oven. It is our sincere desire that you experience the maximum in cooking enjoyment with this oven. Therefore, we suggest that you take a few minutes to read the introduction section of this booklet BEFORE you begin cooking. Becoming acquainted with the many features and learning how to operate the oven before you begin cooking will save you time and frustration later on.

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Important Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS:

When using electrical appliances basic safety precautions should be followed, including the following:

WARNING — To reduce the risk of burns, electrical shock, fire, injury to persons or exposure to excessive microwave energy:

1) **READ ALL THE INSTRUCTIONS BEFORE USING THE APPLIANCE.**

2) Read and follow the specific **"PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY"** found on page 1.

3) This appliance must be grounded and properly polarized. Connect only to a properly grounded and polarized outlet. See GROUNDING INSTRUCTIONS.

4) Install this appliance only in accordance with the installation instructions described in this manual.

5) Use this appliance only for its intended use as described in the manual. Do not use for drying clothes, linens, newspapers or similar nonfood-type items.

6) Make sure that all persons using this appliance, especially children, are closely supervised and properly instructed on how to use this appliance.

7) Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.

8) Do not attempt to service or repair this appliance. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, adjustment or replacement.

9) Do not cover or block any openings on the appliance.

10) When cleaning oven door and surfaces of the oven that face and/or contact the oven door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

11) Use only cooking utensils and accessories made for use in the microwave and specifically described in this manual or cookbook.

12) Some products such as whole eggs, and narrow-necked or sealed containers such as closed glass jars, may build up pressure and explode and therefore should not be defrosted or heated in this oven.

13) To reduce the risk of fire in the oven cavity:
   a. Do not overcook food, especially starchy items such as potatoes or popcorn, and fatty items such as bacon.
   b. Remove wire twist-ties from paper or plastic bags before placing bags in oven.
   c. Do not put metal inside the oven, except as specifically described in the manual or cookbook accompanying this oven.

14) The appliance should be carefully attended if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking. If any materials inside the oven should ever ignite, keep the oven door closed, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.

15) Do not use outdoors.

16) Do not immerse cord or plug in water.

17) Keep cord away from heated surfaces.

18) Do not let cord hang over edge of table or counter.

19) Do not pop popcorn in anything other than a microwave oven popper unless it is a specially treated bag labeled: **microwave popcorn intended for use in the microwave.**

SAVE THESE INSTRUCTIONS.

ADDITIONAL SAFETY CONSIDERATIONS:

1) This oven is equipped with a broil element. During cooking operations that use this element, the oven interior will become too hot to touch. The following safety considerations are offered to prevent potential harm:
   a. Be sure all parts are cool before touching or cleaning.
   b. Never reach directly into a hot oven to add or remove cooking utensils. Use a DRY sturdy pot holder and pull metal rack out before adding or removing utensils.
   c. Do not use damp pot holders. They can cause steam burns.
   d. Do not touch broil element. The element may be hot even though it is dark in color. Areas near the element become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact the element, areas near the element, oven walls or door until these areas have had sufficient time to cool.
   e. Many plastics are affected by heat. Use only plastic utensils that are recommended for use in a conventional oven up to 400°F. **DO NOT USE MICROWAVE-SAFE PLASTIC UTENSILS WITH THE BROIL ELEMENT.** This type of plastic will not withstand the high temperatures of the broil element.
   f. Place oven rack in the desired location while the oven is cool. If the rack must be moved while the oven is hot, do not let pot holders contact the hot element in the oven.
   g. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

2) Clean oven regularly to keep all oven parts free of soil, which could catch fire. Do not let soil build up on the metal rack or broil reflectors.

3) Never leave children alone or unsupervised near this oven when it is in operation or is still hot.

Important Safety Instructions

4) Do not store flammable materials in the oven.

5) Do not use aluminum foil to line the oven bottom or metal rack. Improper use of foil may result in a shock or fire hazard.

6) Do not use water on a grease fire. Smother fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.

7) Do not use oven cleaners in or around any part of the oven.

8) Do not operate the oven empty when using the **MICROWAVE** feature alone. Place a cup of water in the oven when not in use. The water will absorb the microwave energy if the oven is accidentally turned on.

9) Do not remove the outer case, for safety considerations.

10) This microwave oven is specifically designed to heat, cook or defrost food. It is intended for home use only. This oven is not designed for commercial, industrial or laboratory purposes. Avoid using corrosive chemicals and vapor in the oven.

If household voltage is reduced, expect cooking times to increase and browning to be lighter. If desired, use the QUICK BROWN feature to enhance browning.

INSTALLATION

This oven was carefully packed and shipped in good condition. If you find shipping damages, notify the dealer immediately.

Remove all packing materials both outside and inside the oven before using the oven.

This microwave oven is designed for household use only. It is not intended for commercial or industrial use. Some models are designed as a countertop unit only and not intended for built-in applications. The oven can be set on any sturdy counter, shelf, table, room divider or rolling cart. The oven requires free movement of air for proper operation. **DO NOT BLOCK AIR VENTS** located across the top and underneath the oven. Also, do not remove the feet from the bottom of the oven.

This oven is equipped with a broil element. During some prolonged cooking operations, the top and sides of the oven will become warm. Therefore, do not store papers, books or other items on top of the oven.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into a 120-volt, 15-ampere outlet that is properly installed and grounded in accordance with applicable electrical codes. For proper operation, no other appliance should be on the same circuit as the microwave oven.

WARNING

To provide continuous protection against electrical shock, connect to properly grounded outlets only. Improper use of the grounding plug can result in a risk of electrical shock.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OFF THE 3RD GROUNDING PRONG.

Consult a qualified electrician or serviceman if the gounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

EXTENSION CORDS

If it is necessary to use an **EXTENSION CORD**, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

INTERFERENCE WARNING

Microwave ovens generate radio frequency energy during operation and, if not installed properly, may cause interference to radio and television reception. You can determine if this unit is causing interference by turning it on and off while the interference is occurring. If interference occurs it may be corrected by one or more of the following measures:

a. Reorient the receiving antenna
b. Relocate the oven with respect to the receiver.
c. Plug the oven into a different outlet so that it and the receiver are on different circuits.

If the interference persists, you may want to consult an experienced radio/television technician for additional suggestions.

Quick Reference Chart

COMBO 1

High speed browning and crisping.	
— Cheese sticks, 9 ounces	11 to 14 minutes
— French fries, crispy, 8 ounces	10 to 13 minutes
— Egg rolls, 8 ounces	9 to 13 minutes
— Fish sticks, 6 sticks	8 to 10 minutes
— Toaster pastries, 2 pastries	3 to 4 minutes
— Muffins, 6 muffins	8 to 9½ minutes
— Pie shells, 1 shell	10 to 12 minutes

COMBO 2

Slower-cooking foods with browned exterior.	
— Frozen chicken pieces, 9 to 12 ounces	11 to 13 minutes
— Roasts, medium	19 to 22 min./lb.
— Pot pies, 8 to 10 ounces	18 to 22 minutes
— Meatloaf	28 to 32 minutes
— Fruit cobblers, 2 lbs.	30 to 35 minutes
— Quick breads	19 to 22 minutes
— Frozen dinners, 10 to 12 ounces	14 to 16 minutes

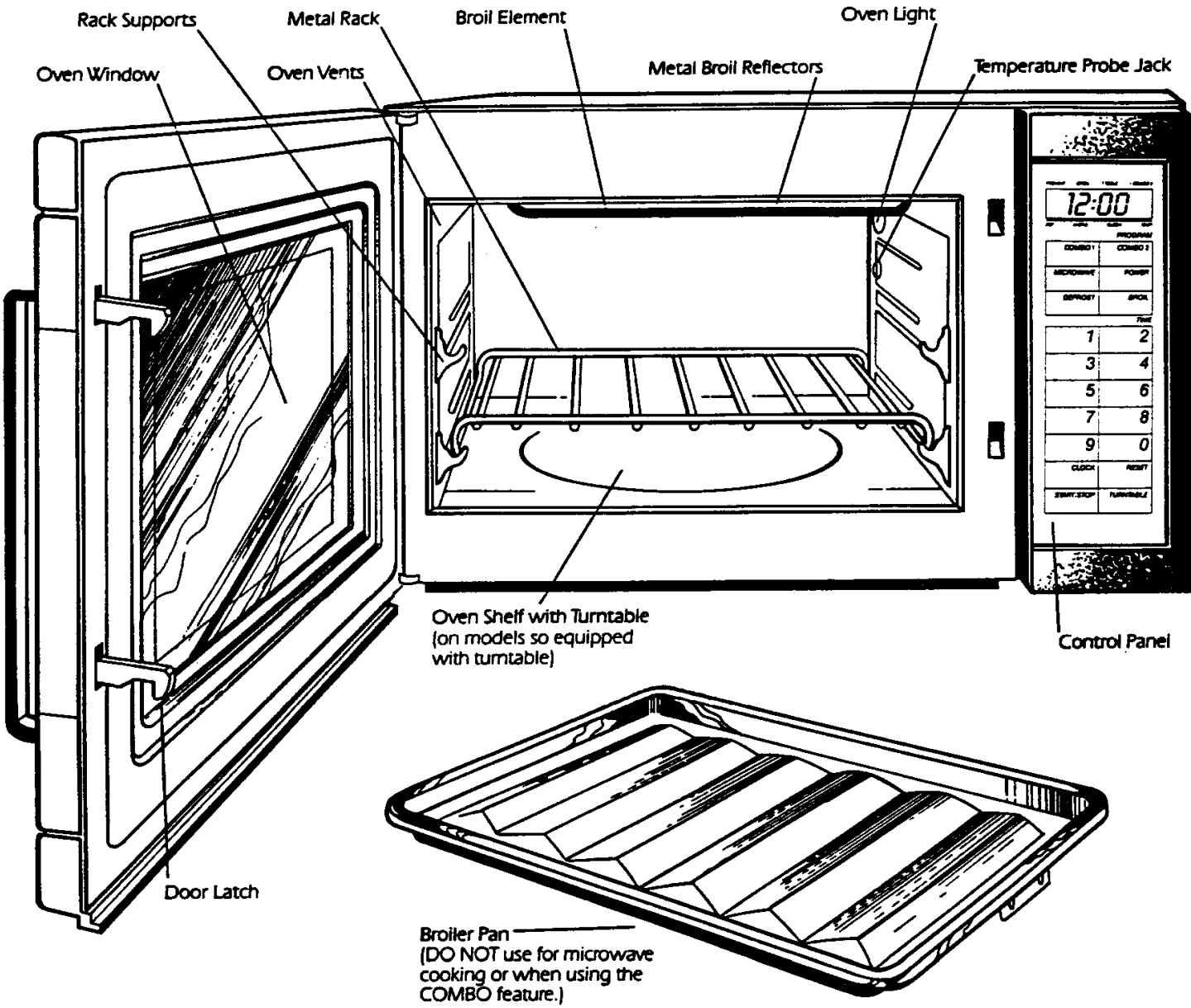
BROIL

Fast, convenient broiling.	
— Steaks, 1 inch thick, medium	18 to 22 minutes
— Chops, 1 inch thick	35 to 45 minutes
— Hamburger patties, ¾ inch thick	15 to 18 minutes
— Chicken pieces	35 to 45 minutes
— Sausage	9 to 12 minutes
— Pizza	14 to 16 minutes
— Toast	4 minutes

QUICK BROWN

Adds just the right amount of browning to microwaved foods.	
— Nachos	up to 3½ minutes
— Open-faced sandwiches	up to 5½ minutes
— Microwaved cakes/breads	up to 5½ minutes
— Garlic bread	up to 5½ minutes

Oven Diagram



Utensil Information

UTENSIL INFORMATION

For **microwave** cooking: Refer to page 7 in the separate Microwave Cookbook for utensil information. The metal broiler pan cannot be used for microwave cooking. Arcing may occur.

IMPORTANT: Do not use plastic utensils or paper products for microwave cooking if the oven interior is hot after using conventional heat. The hot surfaces could melt plastic or ignite paper. Allow oven to cool before using paper or plastic.

Do not use containers with restricted openings such as pop bottles or salad dressing bottles. These types of containers may break.

Do not use recycled paper products when microwaving. They may contain small metal fragments that could cause the paper to ignite.

For **conventional heat** (broil, toast, quick brown): Select only metal utensils or the metal broiler pan when broiling or toasting on rack position 1A or 1B. Heatproof glassware can be used to quick brown foods after microwave cooking if rack position 1B, 2A, 2B or the oven shelf is used. Utensil may be damaged if rack position 1A is used.

Use pot holders when removing utensils from the oven. Dishes **may** be hot to the touch when microwaving and **will** be hot when conventional heat is used.

For **Combo** cooking: The COMBO feature uses both microwave energy and conventional heat from the broil element to quickly cook and brown foods. Because of the conventional heat, only certain types of utensils can be used.

Cookware must be microwave-safe *plus* be able to withstand oven temperatures up to 400°F. Heatproof glassware (such as Corningware®, Pyrex® or Anchor Hocking®) and thermoplastics can be safely used.

Microwave-safe plastics (other than thermoplastics) will distort or melt if used with the COMBO feature and should not be used.

If using heatproof glassware, place the utensil no closer to the broil element than rack position 1B. Utensil may be damaged if rack position 1A is used.

DO NOT USE: Non-heatproof glass, glass with metal trim or decoration, the metal broiler pan or metal utensils. Arcing will occur and food will not cook properly.

Do not use the metal broiler pan, paper, wood, straw, plastic and nylon cooking pouches or boil-in-the-bags unless directed to do so in this booklet. Roasting bags can be used, but follow the manufacturer's instructions.

If using paper products (such as paper baking cups for cupcakes), place utensil on the oven shelf or turntable, if so equipped, away from the broil element. This will prevent the paper from scorching.

The oven door, oven cavity, metal rack and utensil become too hot to touch when using the COMBO feature. To prevent burns, use a DRY pot holder to add or remove food or the metal rack.

Use of Metals:

— Use metal only as directed in this booklet and in the separate Microwave Cookbook. Aluminum foil strips as used on meats or corners of square dishes are very helpful when used as directed in the Microwave Cookbook.

— Use care to keep any metal or foil 1 inch or more from the oven walls, door or top of oven.

— If arcing occurs when using foil or metal, immediately turn off oven and remove metal or foil from the oven.

— Frozen dinners may be cooked in the foil trays as long as the tray is placed on the oven shelf and not on the metal oven rack.

— Do not place metal or foil on the oven rack during microwave or COMBO cooking unless directed to do so in this booklet. Arcing may occur if metal or foil is placed on the metal oven rack.

Low-profile aluminum foil pans may be used ON THE OVEN SHELF **ONLY.** Be sure pan does not come near or touch oven walls or oven door. If aluminum foil pan is placed on the metal rack, arcing will occur.

Care and Service

CARE

1) Never use sharp-edged utensils in the oven. Oven walls can be permanently scratched or the control panel damaged.

2) Never remove the broil element or metal broil reflectors. If these parts require service, contact a qualified service agent.

3) Never store food, dishes or paper materials inside the oven cavity. If the oven is accidentally turned on, it could cause a fire.

4) Cook all food for the length of time recommended in this cookbook. If necessary, add time at the end to complete cooking. Excessive cooking of any food could cause a fire. Set cooking time carefully and always double-check the display to insure that you have entered the correct time.

5) Do not cook or reheat hard-cooked eggs or eggs in the shell. Eggs heat so quickly that pressure builds up inside the shell or yolk and can cause egg to burst.

IF A FIRE SHOULD OCCUR IN YOUR OVEN: Turn oven off, keep door closed and, if convenient, unplug the oven until fire has extinguished itself.

These things are normal and may occur in your oven:

— Steam or vapor escaping around the door. This develops as foods cook and give off steam.

— Moisture droplets on the oven walls, oven door or on the oven bottom after cooking some foods.

— Dimming of the oven light and change in blower sound. This may occur while the oven is operating at a power level other than HIGH.

— Top, sides or bottom of the oven, oven door and window or the trim may feel hot to touch during microwave cooking only. This may occur as hot moist air from the cooking food is exhausted from the bottom of the oven. The oven top, sides or bottom, the oven door and trim parts will become hot to the touch whenever the broil element is activated during BROIL or COMBO cooking operations.

Replacing Oven Light Bulb

Disconnect power to the oven before replacing oven light bulb. Bulb is located on the upper right oven wall.

To replace bulb:

— When oven is cool, remove screw on lamp access cover with a straight-blade screwdriver.

— Carefully remove cover plate.

— Remove bulb. If bulb should break, use a pot holder to protect hands from possible harm and very carefully remove bulb. If bulb breaks at base, have a serviceman remove bulb.

— Replace bulb with a 25-watt T8 bayonet base bulb only. Replace cover plate. **WARNING:** After replacing oven light bulb, do not attempt to operate oven without lamp cover plate installed.

— Reconnect power to oven.

Metal Oven Rack

Do not place aluminum foil or metal containers on the oven rack when using microwave energy; arcing may occur. Use only heatproof glass or heatproof and microwave-safe plastic utensils on the metal oven rack. The oven rack can be used with any function (Microwave, Combo, Broil or Quick Brown).

Metal Broiler Pan

Do not use metal broiler pan when microwaving foods or with the Combo feature. The broiler pan is used ONLY when broiling or with the Quick Brown feature.

SERVICE

Do not attempt to service this oven yourself unless directed to do so in this booklet. Contact the dealer who sold you the oven or an authorized service agency. Be sure to have the model and serial numbers of the oven available when requesting service. For additional information, write:

MAYCOR
Appliance Parts and
Service Company
P.O. Box 2370
Cleveland, TN 37311

Include the complete model and serial numbers of the appliance, the name and address of the dealer from whom you purchased the oven, the date of purchase and details of the service problem.

CLEANING

IMPORTANT: ALWAYS UNPLUG OVEN AND BE SURE OVEN IS COOL BEFORE CLEANING.

To maintain the appearance of your oven, never use abrasive cleaning agents (such as cleansing powders, scouring pads or steel wool pads). Also, never use commercial oven cleaners on any part of your microwave oven. Some liquid cleaners can remove the shiny surface of plastic or vinyl. Therefore, never spray or pour liquid cleaners directly onto a surface. Spray or pour cleaner onto a cloth or sponge and then clean.

Outside Surfaces

COVER — Clean the outside of the oven with a glass-cleaning agent, a liquid cleaner or dishwashing detergent and water. Use a damp cloth or sponge. Rinse and dry.

PLASTIC — Use a liquid or glass-cleaning agent and a sponge or cloth. To prevent scratching the plastic surface, do not use paper toweling.

CHROME — Clean chrome trim with liquid or glass-cleaning agent and a cloth or sponge. Buff dry with a soft cloth to prevent scratching the surface.

DOOR and **CONTROL PANEL** — Clean with a damp cloth or sponge. Dry with a soft cloth to prevent scratching the plastic outer door panel. Use dishwashing detergent and water or a liquid or glass-cleaning agent to remove soil. Rinse with a damp cloth and dry with a soft cloth. Some paper towels can scratch the plastic door panel; therefore, use a soft cloth to dry the door.

POWER CORD — Be sure oven is unplugged. Wipe cord with a damp sudsy cloth; rinse and dry thoroughly before plugging cord back into outlet.

Interior Surfaces

Be sure broil element and oven interior are cool before cleaning oven cavity.

OVEN WALLS — Use a mild liquid dishwashing detergent and water; rinse and dry. To loosen dried-on soil: Place a cup of water in oven. Microwave on HIGH for 3 minutes. Leave hot water in the oven and allow the steam to soften the soil. Then, wash with hot sudsy water; rinse and dry.

To clean baked-on soil: Soften soil with steam as described above. Use a paste of baking soda and water or a nonabrasive plastic scouring pad (designed for use on fiberglass or painted surfaces). Gently scour soiled area; rinse and dry.

To keep oven clean and sweet-smelling: Open oven door for a few minutes after cooking. Allow moisture to evaporate or wipe interior with a dry cloth. Occasionally wipe walls with a solution of baking soda and water to keep interior fresh.

METAL BROIL REFLECTORS — The two broil reflectors are located above the broil element. Clean with a liquid dishwashing detergent; rinse and dry. Gently scour baked-on soil with a paste of baking soda and water or a soap-filled scouring pad. Use care when scouring to avoid bending or damaging the reflectors. Do not remove reflectors.

BROIL ELEMENT — Element is self-cleaning. Soil will burn off as element is used. If top of oven, reflectors or element is heavily soiled, some smoking may occur. This is normal and will disappear when soil is burned off or is cleaned off. Do not remove element.

OVEN SHELF — Oven shelf is made of glass or plastic, depending on your model. Some models are equipped with a TURNTABLE. Wash oven shelf with hot sudsy water; rinse and dry.

Do not use excessive amounts of water in the oven when cleaning, especially when cleaning oven shelf featuring the TURNTABLE. Do not allow water or cleaning agents to seep into the TURNTABLE gears located underneath.

Clean baked-on soil with paste of baking soda and water or a nonabrasive scouring pad. Never use steel wool pads or other abrasive or harsh scouring pads and cleansers.

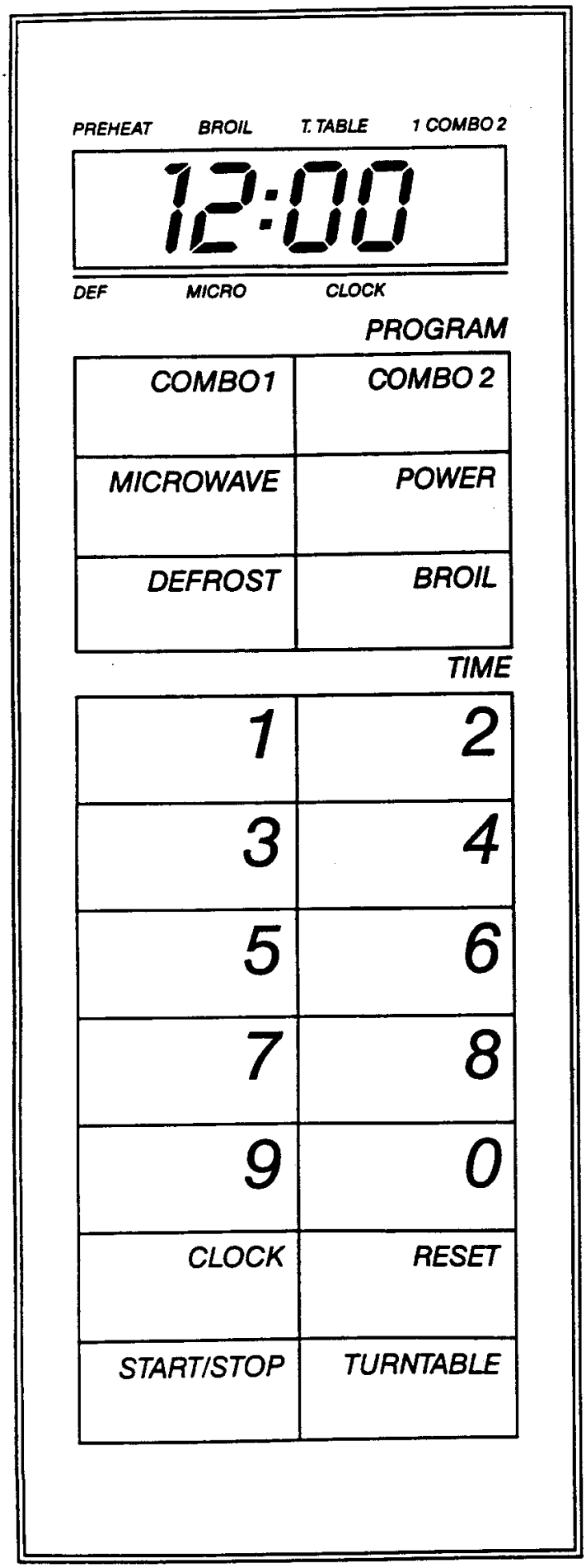
If stain should still remain, remove it with a paste of two parts coffee-pot cleanser and three parts water. Apply paste to stain, let stand one to two hours; then wipe with a clean damp cloth, rinse and dry.

DO NOT USE BROWNING DISH IN THIS OVEN unless browning dish is inserted into a plastic holder. High heat generated from the bottom of a browning dish can cause damage to the oven shelf.

TEMPERATURE PROBE — DO NOT TWIST OR BEND. Avoid dropping probe. Clean after each use with hot sudsy water; rinse and dry. If food is baked on, gently scrub with a nonabrasive nylon pad; rinse and dry.

METAL OVEN RACK — Clean with sudsy water after each use to prevent soil from accumulating on the rack. Remove baked-on soil with cleansing powder or a soap-filled scouring pad; rinse and dry.

METAL BROILER PAN — Remove from oven after use; cool, then pour off grease. Place a soapy cloth or paper towel over pan and let soak to loosen soil. Wash in hot soapy water. Use a soap-filled scouring pad to remove baked-on soil. Broiler pan can be cleaned in the dishwasher if desired.



MICROWAVE CONTROL PANEL

DISPLAY — Shows time-of-day whenever the oven is not in use. Display counts down cooking time in minutes and seconds or cooking temperature (when using the probe) in degrees Fahrenheit.

INDICATOR BARS — Automatically turns on when the corresponding function pad is touched. Bar flashes on and off when oven is in use.

COMBO 1 — Microwaves on HIGH for the first 25% of cooking, then automatically cooks with the broil element for the last 75% of cooking. Use this for fast-cooking foods that require a browned or crisped exterior.

COMBO 2 — Microwaves on HIGH for the first 40% of cooking, then automatically cooks with the broil element for the last 60% of cooking. Use this for slower-cooking foods that are enhanced by a browned exterior.

MICROWAVE — Use this pad to microwave by time or by temperature with the temperature probe. Oven automatically cooks on HIGH unless you select a lower power.

POWER — Use this pad to microwave at a lower power setting. Select "0" pad to use as a TIMER. (Microwave energy will not turn on when "0" power level is selected; oven light and fan will turn on.)

DEFROST — Oven automatically cycles on and off to gently thaw frozen foods.

BROIL — When this pad is touched, only the broil element is activated. If three numbers are entered (example — 1:00 or 1 minute), the oven will automatically preheat for 2 minutes. If only one number — "1" — is entered, the oven will quick brown for up to 5½ minutes.

CLOCK — Use this pad to enter the time-of-day. Touch CLOCK pad during cooking to recall current time-of-day.

RESET — Touch this pad to cancel an entry. Oven must be off to cancel an entry.

TURNTABLE — On models so equipped. Touch TURNTABLE pad to turn turntable off. TURNTABLE indicator bar turns off when the turntable is not in use.

START/STOP — To turn the oven on or off. Door must be closed before oven will turn on. The oven automatically turns off at the end of an operation or when the door is opened. To resume cooking, close door and touch the START/STOP pad again.

Oven Functions

TURNTABLE,
if so equipped

The turntable will rotate automatically when the START/STOP pad is touched. Should you not wish to use the turntable, touch the TURNTABLE pad. T. Table indicator bar will turn off to signal that the turntable is NOT operating. The turntable will not rotate when the temperature probe is inserted into the probe jack located on the right oven wall.

CAUTION

Always place items in the center of the turntable. If an item overhangs the edge of the turntable, insert a microwave-safe dish underneath to prevent item from dragging. If item does not rotate, turn turntable off. Some rectangular-shaped utensils are too large to rotate in the oven, in which case, turn the turntable off.

Do not use the ceramic browning dish on the turntable! Use only browning dishes that sit in a heat-resistant plastic holder.

If popping microwave popcorn in a bag, following the manufacturer's instructions. To prevent scorching of the plastic turntable, place bag on an inverted microwave-safe glass pie plate.

Do not allow the popcorn to overcook or burn. The bag may become hot enough to scorch the plastic turntable.

CLOCK

When the oven is first plugged into the receptacle, or if there is an extended power interruption, 00:00 will flash in the display.

To Set Clock:

1) **Touch CLOCK pad twice within 3 seconds.**
   — 00:00 stops flashing.
   — Colon flashes in display.
   — CLOCK indicator bar lights.

2) **Enter correct time by touching number pads.**
   — Time appears in the display.
   — Colon continues to flash.

3) **Touch CLOCK or START/STOP pad to lock in the time-of-day.**
   — Colon stops flashing.

If an incorrect entry is made (example: if 12:69 or 99 is entered), two beeps sound and the colon continues to flash.

The time-of-day clock can be set only when the oven is turned off and the display is clear of all programs. (Touch the RESET pad to clear programs.) The oven will only accept the time-of-day when the colon is flashing in the display.

To Recall Time During Cooking: Touch the CLOCK pad. The current time will appear in the display for 3 seconds. The display will then return to the cooking time.

TIMER

Use this feature as a handy kitchen timer. The oven light and fan will turn on when the timer feature is used.

To Set Timer:

1) **Touch MICROWAVE pad.**
   — 00:00 appears in the display.
   — MICRO indicator bar lights.

2) **Enter desired time by touching number pads.**
   — Time appears in the display.

3) **Touch POWER pad.**
   — HI appears in the display.

4) **Touch "0" number pad within 3 seconds.**
   — 00 appears in the display.

5) **Touch START/STOP pad.**
   — Time begins to count down.
   — MICRO indicator bar flashes in the display.
   — The fan and oven light turn on.

At the end of the preset time, four beeps signal the end of the timing operation.

BEEPS
WHAT THEY MEAN:

1) ONE SHORT beep indicates a correct entry.

2) TWO SHORT beeps indicate an incorrect entry.

3) TWO LONG beeps sound between the microwave and radiant heat (broil) stages for COMBO cooking, after 3½ minutes for QUICK BROWN, or at the end of the 2-MINUTE PREHEAT stage for BROILING.

4) FOUR SHORT beeps signal the end of cooking.

Microwaving by Time

MICROWAVING BY TIME

1) Enter cooking time.
2) Touch START/STOP pad.

The microwave feature can be set to operate at full power (HIGH) for fast cooking or at a lower power setting for slower, more gentle cooking. When using the microwave feature, remove the broiler pan and metal rack. Place food or cooking utensil directly on the oven shelf or turntable, if so equipped. Follow instructions in the separate microwave cookbook.

Do not operate the oven empty when using the microwave feature. Place a glass of water in the oven and practice how to set the oven for microwave cooking.

To Cook at Full Power:

1) Enter cooking time by touching number pads. Example 1:00
— Cooking time (1:00 or 1 minute) appears in display.
— MICRO indicator bar lights.

A click sound may be heard when entering numbers. It is not necessary to touch the MICROWAVE pad if cooking at full power.

2) Touch START/STOP pad.
— MICRO indicator bar flashes in the display.
— Cooking time begins to count down.
— Four beeps signal the end of cooking.
— The current time-of-day reappears in the display.

The oven will automatically microwave at full power (HIGH) unless a lower power level is selected.

To Cook at a Lower Power Level:

1) Touch MICROWAVE pad.
— 00:00 appears in the display.
— MICRO indicator bar lights.

2) Enter cooking time by touching number pads.
— Cooking time appears in the display.

3) Touch POWER pad.
— HI appears in the display for 3 seconds.

Power level must be entered within 3 seconds. After 3 seconds, the cooking time reappears in the display.

4) Enter power level by touching one number pad.
Example: Touch "3" pad and 30 (30% power) appears in the display.

5) Touch START/STOP pad.
— MICRO indicator bar flashes in the display.
— Cooking time begins to count down.
— Four beeps signal the end of cooking.
— Time-of-day reappears in the display.

To Recall Power Level During Cooking: Touch POWER pad. Power level appears in the display for 3 seconds. The cooking time then reappears in the display.

To Change Power Level:

It is possible to change the power level during cooking, while the oven is in operation.

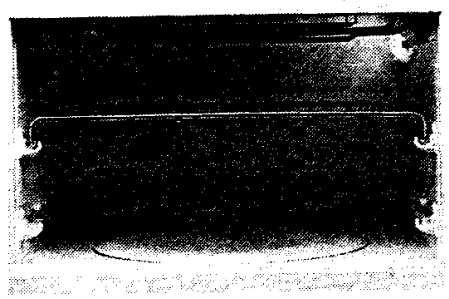
1) To enter new power level: Touch POWER pad once, then enter new power level.
2) To cook on HIGH: Touch POWER pad twice.

SELECTING RACK POSITIONS

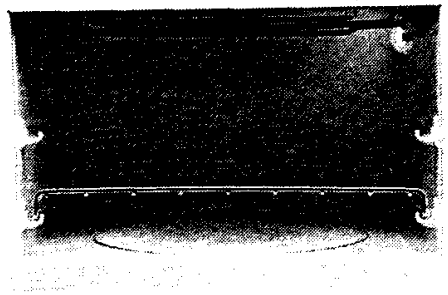
RACK POSITION 1A:
— Most broiling operations.
— Toasting or browning foods placed directly on the metal rack.

RACK POSITION 1B:
— Broiling thicker foods.
— Toasting/browning thicker foods placed directly on the metal rack or on the broiler pan.
— COMBO cooking of thinner foods.

RACK POSITIONS 2A and 2B:
— COMBO cooking of thicker foods or sugar-topped or frosted foods to prevent overbrowning or burning of sugar.



1A



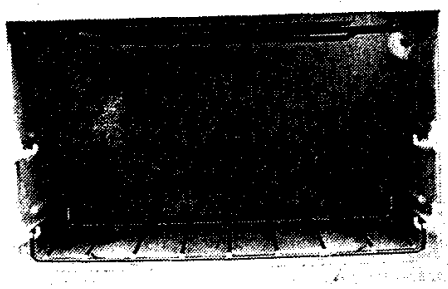
2A

Defrost

— Microwave dense-batter cakes (pound cakes) or quick breads.
— Quick browning foods in a heatproof glass dish.

OVEN SHELF:
— Microwave-only cooking. Metal rack MUST be removed when microwave cooking unless directed otherwise in this booklet.
— COMBO cooking of delicate foods such as pie shells.
— All foods cooked in heatproof paper/plastic or in aluminum foil containers such as TV dinners or pot pies.

1B



2B

DEFROST

1) Touch DEFROST pad.
2) Enter defrost time.
3) Touch START/STOP pad.

This feature offers the timesaving benefit of being able to defrost foods quickly and conveniently with a minimum of handling, all in a matter of minutes.

When the DEFROST pad is touched, the oven will automatically divide the total defrost time into four equal parts. Each part will defrost at a preset power level.

Example: If food is to defrost for 8 minutes:

The first 2 minutes at 80%
The next 2 minutes at 60%
The next 2 minutes at 40%
The last 2 minutes at 20%

To Set Oven to Defrost:

1) Touch DEFROST pad.
— 00:00 appears in the display.
— DEF indicator bar lights.

2) Enter defrost time by touching number pads.
— Defrost time appears in the display.

3) Touch START/STOP pad.
— DEF indicator bar flashes in display.
— Time begins to count down.
— Four beeps signal the end of defrosting.

Remove food from the oven and let stand according to the standing time listed in the DEFROST CHART on pages 24 and 25 in the separate Microwave Cookbook. If food is not completely defrosted after the standing time, return food to the oven for an additional 1 or 2 minutes of defrosting.

DEFROSTING TIPS:

1) Unwrap frozen food and place in a microwave-safe dish to catch juices during defrosting. Cover lightly to prevent food from drying out.

2) Puncture airtight wrappings and pouches to allow steam to escape.

3) Check foods during defrost time, particularly foods that are unevenly shaped. Turn, if necessary, and cover areas that feel warm with small pieces of aluminum foil.

4) When freezing foods, remember that foods thaw faster in smaller portions. Foods thaw and cook more uniformly if frozen in even shapes.

To Check or Stir Foods: Open door. The display will stop counting and the oven will turn off. The MICRO indicator bar stops flashing. Stir or add food. Close door and touch the START/STOP pad. The oven turns on, the MICRO indicator bar flashes and cooking continues.

Broil or Toast

BROIL or TOAST

1) Touch BROIL pad.
2) Enter broil time.
3) Touch START/STOP pad.

PHASE ONE: 2-MINUTE PREHEAT

When a broil program is entered and the START/STOP pad is touched, the oven will **automatically preheat for 2 minutes.** This allows the element to glow red for optimum browning results. (Note: There is no preheat period when the QUICK BROWN feature is selected. See page 21.)

It is not necessary to add 2 minutes to the broil time, nor is the 2-minute preheat period subtracted from the cooking time.

Two beeps signal the end of the 2-minute preheat period, and the broil time reappears in the display. **IT IS NOT NECESSARY TO REPROGRAM THE BROIL TIME AT THE END OF THE PREHEAT PERIOD.** If the broil time is reset, the oven will repeat **PHASE ONE: PREHEAT** when the **START/STOP** pad is touched.

PHASE TWO: BROILING

Place food in the oven, close the door and touch the START/STOP pad. Whenever the door is opened, the broil element turns off. To prevent the broil element from cooling, quickly add food and close the door.

To Set Oven to Broil or Toast:

1) Touch BROIL pad.
— 00:00 appears in the display.
— BROIL indicator bar lights.

2) Enter broil time by touching numbered pads.
— Broil time appears in the display. Place metal rack in the correct rack position.

If two numbers are entered for the broil time, two beeps will sound and 00:00 will appear in the display. Broil time must be 1 minute (1:00) or longer.

Most broiling is done on rack position 1A. Thicker cuts of meat or poultry are done on rack position 1B. Close oven door.

3) Touch START/STOP pad. (PHASE ONE: 2-MINUTE PREHEAT)
— 2:00 appears in the display and begins to count down. A fan noise will be heard.
— The PREHEAT indicator bar flashes in the display.

Two beeps signal the end of the 2-minute preheat period. Broil time reappears in the display and the PREHEAT indicator bar turns off. Place food in the oven and close the door.

If the START/STOP pad is **NOT** touched after the PHASE ONE: PREHEAT, two beeps will sound every 30 seconds to remind you to start the broil operation. The fan, oven light and broil element will remain on. At the end of 5 minutes, the oven will automatically turn off and the broil operation will cancel.

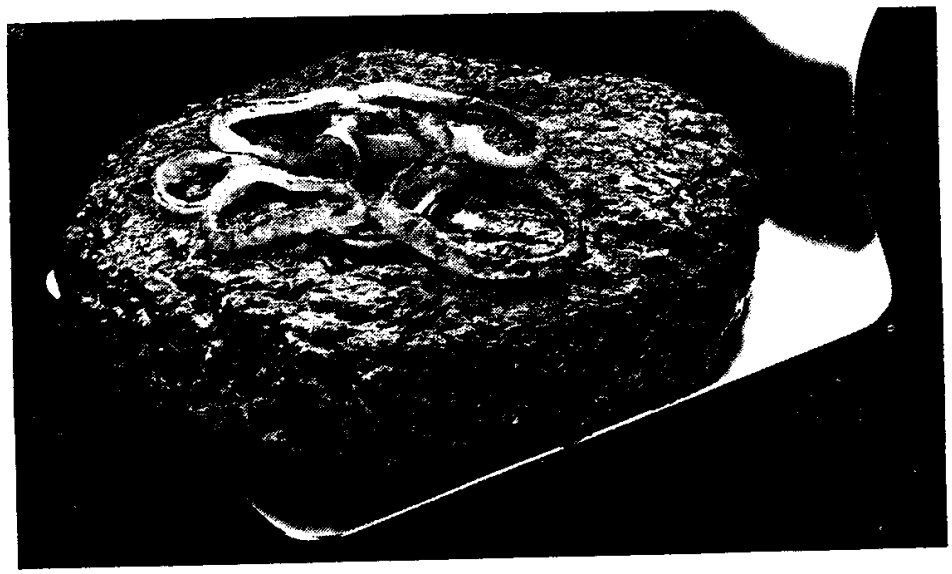
4) Touch START/STOP pad. (PHASE TWO: BROIL)
— BROIL indicator bar flashes in the display.
— Broil time begins to count down.

If food is to be turned, open the door, quickly turn the food and reclose the door. Touch the START/STOP pad to continue broiling.

At the end of the broil period, four beeps signal the end of broiling. The current time-of-day reappears in the display.

If additional cooking is required, reprogram the oven for several minutes and use PHASE ONE: PREHEAT to complete cooking.

To Cancel a Broil Program: Turn off oven and touch RESET pad.



Quick Brown

QUICK BROWN

Use this feature to enhance the appearance of microwaved foods by adding a touch of top-browning. This feature can also be used if darker browning is preferred for combo, broiled or toasted foods. Oven light and fan turn on when the QUICK BROWN feature is used.

To Quick Brown:

1) **Touch BROIL pad.**
   — 00:00 appears in the display.
   — BROIL indicator bar lights.

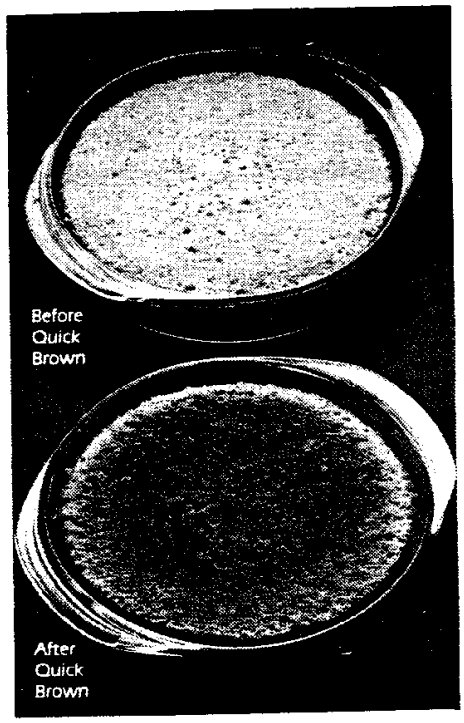
2) **Touch "1" pad.**
   — "1" appears in the display.

3) **Touch START/STOP pad.**
   — STAGE ONE: 3:30 appears in the display and begins to count down. At the end of 3½ minutes, two beeps signal the end of the first stage.
   — STAGE TWO: 2:00 appears in the display. Open the oven door and check the food.

Two beeps will sound every 10 seconds until the START/STOP pad is touched to continue STAGE TWO or the RESET pad is touched to cancel the operation.

If food has reached the desired degree of browning: Remove food from the oven and touch the RESET pad to cancel quick brown. Time-of-day reappears in the display.

If additional browning is desired: Close oven door and touch START/STOP pad. At the end of 2 minutes, four beeps signal the end of quick brown and the time-of-day reappears in the display.



BROILING TIPS:

Oven door, top and sides of oven cabinet, oven walls, metal rack and broiler pan become hot during a broil operation. Use care to prevent burns.

1) Before broiling, trim fat to prevent excessive spattering and cut slashes around the outer edge to prevent meat from curling during cooking.

2) Place food on broiler pan. Lightly grease pan when cooking fish and other foods that might stick. The broiler pan must be used when broiling. Never place food directly on the metal rack.

3) Program oven for total broiling time. Position metal rack in the oven before turning on oven.

4) After the 2-minute preheat, place food in the oven and close the door. Broiling is done with the door closed. The element will not turn on if the door is ajar.

5) Center food directly under the broil element. Be sure foods, especially chicken wing tips, do not touch the element.

6) For optimum browning results, cook side 2 longer than side 1. Brushing food (such as fish or chicken) with melted butter or margarine before and during cooking will enhance browning. Brush on barbecue sauce during the last 5 minutes of cooking.

7) Turn food as directed in the BROIL CHART on page 23. Drain if excessive drippings have accumulated in broiler pan. Close the door to help retain heat in the oven when broiler pan is removed from the oven to turn or check the food.

8) Always use a DRY pot holder. The oven interior, rack and broiler pan are hot.

9) Some spattering and smoking is normal. If it becomes excessive, remove food from the oven and trim excess fat. If smoking continues, allow oven to cool, then clean oven cavity to remove grease spatters. If spatters are not removed, smoking will occur the next time the oven is used.

10) If a grease fire should occur, turn off oven and disconnect from power. Leave the oven door closed until flames cease. If flames continue, douse with baking soda. Do not use flour or water to extinguish flames.

11) It is normal for the broil element to cycle off for several minutes during extended broiling operations.

12) After cooking, remove broiler pan from oven. Soak in hot soapy water to loosen soil. Clean with liquid detergent or a soap-filled scouring pad.

13) If food has not browned to desired degree, use the QUICK BROWN feature to enhance browning.

Broiling times given in the BROIL CHART are approximate and should only be used as a guide. The food's size, cut, thickness and weight, and your personal preference for doneness all determine the actual cooking time.

Broiling Chart

Broiling times given in the BROIL CHART are approximate and should only be used as a guide. The size, cut, thickness, weight and your personal preference for doneness all determine the actual cooking time.

FOOD	THICKNESS	DONENESS	RACK POSITION	TOTAL TIME ON "BROIL"	SIDE 1	SIDE 2
BEEF						
Ground beef patties	¾-inch	Rare 140°	1A	12-15 min.	5 min.	7-10 min.
		Medium 160°	1A	15-18 min.	5 min.	10-13 min.
		Well Done 170°	1A	18-22 min.	5 min.	13-17 min.
	1-inch	Rare 140°	1A	17-20 min.	5 min.	12-15 min.
		Medium 160°	1A	20-23 min.	5 min.	15-18 min.
		Well Done 170°	1A	23-28 min.	5 min.	18-23 min.
Steak	1-inch	Rare 140°	1A	14-18 min.	5 min.	9-13 min.
		Medium 160°	1A	18-22 min.	5 min.	13-17 min.
		Well Done 170°	1A	24-28 min.	5 min.	19-23 min.
CHICKEN						
Pieces		Well Done 185°	1B	35-45 min.	15 min.	20-30 min.
Breasts, boneless		Well Done 185°	1B	30-45 min.	15 min.	15-30 min.
FISH						
Steaks	1-inch	Flaky	1A	10-14 min.	5 min.	5-9 min.
Fillets		Flaky	1A	8-12 min.	4 min.	4-8 min.
Sticks, frozen		Flaky	1A	9-12 min.	5 min.	4-7 min.
LAMB						
Chops	1-inch	Medium 160°	1A	18-22 min.	5 min.	13-17 min.
		Well Done 170°	1A	22-26 min.	5 min.	17-21 min.
PORK						
Chops	1-inch	Well Done 170°	1A	35-45 min.	15 min.	20-30 min.
Ham slice (Precooked)	1-inch	140°	1A	18-22 min.	5 min.	13-17 min.
SAUSAGE						
Links, patties, Polish, smoked or Bratwurst		Well Done 170°	1A	9-12 min.	5 min.	4-7 min.
WIENERS			1A	10-14 min.	5 min.	5-9 min.

Toasting Chart

Use the following chart as a guide for toasting. Timings are for medium browning. Increase or decrease times if darker or lighter toast is desired. Lightly brush bread, especially brown-and-serve rolls with melted butter before or after toasting. Always place bread on the broiler pan when toasting. If placed directly on the metal rack, bread may "curl" downward during toasting.

FOOD	RACK POSITION	TOTAL TIME ON "BROIL"	SIDE 1	SIDE 2
Toast, bread	1A	4 min.	2 min.	2 min.
Raisin Bread	1A	3½ min.	2 min.	1 ½ min.
English Muffins	1A	3min.	3min.	–
Hamburger Buns or Hot Dog Rolls	1B	2 ½ min.	2 ½ min.	–
Large Dinner Rolls, split (Kaiser, sub, mini french, etc.)	1B	4 min.	4 min.	–
Brown-and-Serve Rolls	1B	4 min.	2 min.	2 min.
Garlic Bread, frozen (16-oz.)	1B	7-8 min.	4 min.	3-4 min.
Bagels, split and buttered	1A	3 min.	3 min.	–
Toaster Pastries	1A	3 ½ min.	2 ½ min.	1 min.
Pound Cake, slice (¾-inch)	1A	2 min.	2 min.	–

From a Mix Chart

MIX	UTENSIL	RACK POSITION	TIME & SETTING	COMMENTS
Brownies 15-oz.	8-inch square glass	oven shelf	MICROWAVE 12-15 min. on "7"	Lightly grease dish and line with waxed paper, if desired. QUICK BROWN up to 3 ½ minutes after cooking. For larger boxes (up to 23.5-oz.): If package calls for a 13 x 9-inch dish, divide batter between two 8-inch glass dishes and cook as directed above.
Cake 9-oz.	8-inch round glass	oven shelf	MICROWAVE 9-12 min. on "7"	Lightly grease dish and line with waxed paper. If desired, QUICK BROWN up to 5 ½ minutes after cooking.
Cake 18.5-oz.	8-inch round glass	oven shelf	MICROWAVE 9-12 min. on "7"	Evenly divide batter between two 8-inch glass cake dishes. Bake second layer 1 minute less than first.
Cupcakes (6 cupcakes)	Heatproof microwave-safe	oven shelf	MICROWAVE 3-4 ½ min. on HIGH.	Place paper baking cups in muffin ring. Fill cups half full with batter. If desired, QUICK BROWN up to5 ½ minutes after cooking
Gingerbread 14-oz.	8-inch round or square glass	oven shelf	MICROWAVE 12-15 MIN. ON "7"	Lightly grease dish and line with waxed paper. If desired, QUICK BROWN up to 3 ½ minutes after cooking
Gingerbread 14.5-oz.	8-inch round or square glass	oven shelf	MICROWAVE 12-14 MIN on HIGH	
Muffins, 10 to13 oz. (6 Muffins)	Heatproof microwave-safe muffin ring	oven shelf	COMBO 1 8-9 ½ min.	Place paper baking cups in muffin ring. Fill cups half full with batter. If desired, QUICK BROWN up to 3 ½ minutes after cooking.
Pound Cake 16-oz.	9 x 5 inch loaf glass	oven shelf	MICROWAVE 20-24 MIN. ON "5"	Lightly grease dish and line with waxed paper. If disired, QUICK BROWN up to 5 ½ minutes after cooking
Quick Bread	9 x 5 inch loaf glass	oven shelf	COMBO 2 19-22 min.	Lightly grease dish and line with waxed paper. Check top-browning during last 3 minutes of cooking.

QUICK BROWN: See page 17 for instructions on how to QUICK BROWN

Frozen Convenience Food Chart

FROZEN FOOD	AMOUNT	RACK POSITION	SETTING	COOKING TIME	COMMENTS
BREAD					
Hush puppies	16-oz.	1B	COMBO 1	18-20 min.	1. Arrange in a single layer in a heatproof glass dish. 2. Turn over halfway though cooking.
BREAKFAST					
Pancakes, waffles, French toast	2 slices 4 slices	1A 1A	COMBO 1 COMBO 1	3½-4½ min. 4-6 min.	1. Place food directly on metal rack. 2. Turn over during last minute of heating.
Coffee cake	1 cake	2A	COMBO 1	6-7 min.	1. Remove from foil container to a heatproof glass dish. 2. Cut into 8 pieces before heating.
Sweet rolls, Danish pastries	6 rolls	2A	COMBO 1	4-6 min.	1. Remove from foil container to a heatproof glass dish. 2. Let stand 3 minutes before serving.
Toaster pastries (Strudel)	2 pastries 4 pastries	1B 1B	COMBO 1 COMBO 1	3-4 min. 4-5½ min.	1. Place in a heatproof glass dish. 2. Turn over during last minute of heating.
Toaster muffins	2 muffins	2A	COMBO 1	4-5 min.	
DESSERTS					
Pie shell	1 shell	oven shelf	COMBO 1	10-12 min.	1. Transfer from foil container to a heatproof glass pie plate.
Pie crust (two 9-inch crusts per package)	15-oz. pkg.	oven shelf	COMBO 2	12-14 min. (for 1 crust)	1. Follow package directions for thawing and shaping in glass pie plate. 2. After cooking, place pie plate on counter and allow to cool.
Fruit cobbler (large cobbler)	2-lb.	oven shelf	COMBO 2	30-35 min.	1. Remove from carton. Remove cardboard lid and plastic film. Place on oven shelf. Do not place foil container on metal rack. 2. Let stand 5 minutes before serving.
Individual cobblers	2 servings 4 servings	1B 1B	COMBO 2 COMBO 2	7-9 min. 9-11 min.	1. Remove from carton and remove cover. Place in a heat-proof glass dish. 2. Let stand 3 minutes before serving.

FROZEN FOOD	AMOUNT	RACK POSITION	SETTING	COOKING TIME	COMMENTS
DINNERS AND ENTREES	1 dinner (10 to 12-oz.) 1 dinner (6 to 9-oz.)	oven shelf oven shelf	COMBO 2 COMBO 2	14-16 min. 7-10 min.	1. Remove tray from carton. Remove foil or plastic cover from tray. 2. Place uncovered TV dinner on oven shelf. Do not place foil container on metal rack. 3. Turn over chicken or breaded fish and stir vegetables halfway through cooking. 4. Let stand 3 minutes before serving.
MAIN DISHES Pot pies (Beef, chicken, turkey)	1 pie 8 to 10-oz.	oven shelf	COMBO 2	18-22 min	1. Place pot pie in foil container on oven shelf. Do not place foil container on metal rack. 2. Let stand 3 to 5 minutes before serving.
Mexican enchiladas	11-oz.	oven shelf	COMBO 2	15-18 min.	1. Remove plastic film from container. 2. Let stand 3 to 5 minutes before serving.
PIZZA Pizza or French bread pizza	6 to 7-oz. 9 to 13-oz.	1B 1A or 1B	BROIL COMBO 2 or BROIL	14-16 min. 7-10 min. or 14-16 min.	1. For a crisper crust, place pizza directly on metal rack. 2. Let stand on cooling rack for 3 minutes before serving.
POULTRY Fried chicken	(1-lb.) 5 pieces	2A	COMBO 2	16-19 min.	1. Place in a heatproof glass dish. 2. Turn over during last 5 minutes of cooking.
Breaded chicken pieces (Nuggets, strips, tenders, patties, or fingers)	9 to 12-oz.	1B	COMBO 2	11-13 min.	
SANDWICHES Meat and croissants (Ham, chicken, sausage) NOTE: Some frozen sandwiches are packaged with "micro-sleeves" or other browning-enhancing devices. Follow package directions for this type of sandwich.	2 sandwiches	1A then oven shelf	QUICK BROWN then MICROWAVE	5½ min. then 1½-2 min. on HIGH	1. Remove sandwich from plastic bag. Separate meat from bread. Place meat in a microwave-safe dish. Set aside. 2. Separate and place bread, bottom-side-up, on metal rack. 3. QUICK BROWN side one for 3½ minutes. Turn over and QUICK BROWN side two for 2 minutes. 4. Remove bread and metal rack from oven. Place meat on oven shelf. 5. MICROWAVE for 1½ to 2 minutes on HIGH.

Frozen Convenience Food Chart

FROZEN FOOD	AMOUNT	RACK POSITION	SETTING	COOKING TIME	COMMENTS
SANDWICHES (cont.)					
Broccoli and cheese-filled croissants	1 sandwich 2 sandwiches	1B 1B	COMBO 1 COMBO 1	6½-8 min. 9½-11 min.	1. Place bottom-side-up in a heatproof glass dish. 2. Turn over during last 3 minutes of cooking.
Vegetables in pastry	2 pastries	1B	COMBO 1	14-16 min.	
SEAFOOD					
Breaded fish sticks	6 sticks 12 sticks	1B 1B	COMBO 1 COMBO 1	8-10 min. 12-14 min.	1. Place in a heatproof glass dish. 2. Turn over during last 2 minutes of cooking.
Batter-dipped or breaded fish fillets	7 to 9-oz.	1B	COMBO 1	12-15 min.	1. Place in a heatproof glass dish. 2. Turn over during last 5 minutes of cooking.
Deviled crab	6-oz.	1B	COMBO 1	9-11 min.	
French-fried scallops	7-oz.	1B	COMBO 1	8-10 min.	
SNACKS & HORS D'OEUVRES					
Egg and pizza rolls	6 to 8-oz. 5 large	1B 1B	COMBO 1 COMBO 1	9-13 min 15-17 min.	1. Place in a heatproof glass dish. 2. Turn over halfway through cooking.
Breaded cheese bits or sticks	9-oz.	1B	COMBO 1	11-14 min.	1. Place in a single layer in a heatproof glass dish. 2. Turn over during last 5 minutes of cooking.
VEGETABLES					
French-fried potatoes, regular style	8-oz.	1B	COMBO 1	16-19 min.	1. Place in a single layer in a heatproof dish. 2. Rearrange or turn over during last 5 minutes of cooking. 3. Let stand 3 minutes before serving.
French-fried potatoes, extra crispy style	8-oz.	1B	COMBO 1	10-13 min.	
Potatoes, shredded patties	2 patties 4 patties	1B 1B	COMBO 1 COMBO 1	9-12 min. 13-15 min.	
Seasoned shredded potatoes	8-oz.	1B	COMBO 1	13-15 min.	
Onion rings	6 to 9-oz.	1B	COMBO 1	12-14 min.	
Stuffed potatoes	10-oz. 2 potatoes	oven shelf	COMBO 2	17-19 min.	1. Place on oven shelf. 2. If desired, brush top with melted butter. 3. Let stand 3 to 5 minutes before serving.
Bread-crumb coated (Broccoli, cauliflower, mushrooms, zucchini)	8 to 12-oz.	1B	COMBO 1	12-14 min.	1. Place in a single layer in a heatproof glass dish. 2. Turn over during last 3 minutes of cooking. 3. Let stand 3 minutes before serving.

Appetizers and Sandwiches

BAKED BRIE

1 Brie wheel (4 to 8 ounces)
1 sheet puff pastry
1 egg white
1 tablespoon water
Sesame seeds

Place Brie in freezer overnight. Cut puff pastry in a square, large enough to cover Brie. Place Brie in center of pastry. Fold corners of pastry to center of cheese. Do not overlap. Moisten edges with water and seal. Brush pastry with a mixture of egg white and water.

Grease a 9-inch glass pie plate and sprinkle with sesame seeds. Place pastry-wrapped Brie seam-side-up on sesame seeds. Place dish on rack position 1B. Cook on COMBO 1 for 9 to 11 minutes. Turn Brie over during last 3 minutes of cooking.

Makes 6 to 10 servings.

ALMOND STUFFED CHEESE SNACKS

1 cup (4 ounces) shredded Cheddar cheese
½ cup all-purpose flour
2 tablespoons butter or margarine, softened
½ teaspoon celery seeds
⅛ teaspoon red pepper
24 whole almonds or hickory smoked almonds
Paprika

Combine cheese, flour, butter, celery seeds and red pepper. Shape into 24 walnut-size balls. Stuff each ball with an almond. Place 12 cheese snacks in a 9-inch glass pie plate. If desired, sprinkle with paprika. Place dish on rack position 1B. Cook on COMBO 1 for 5 to 7 minutes. If desired, turn over and QUICK BROWN up to 5½ minutes. Repeat with remaining cheese snacks.

Makes 24 cheese snacks.

RUMAKI

3 tablespoons soy sauce
1 tablespoon brown sugar
1 tablespoon water
18 slices bacon
8 ounces chicken livers
1 can (8 ounces) sliced water chestnuts, drained
Toothpicks

Combine soy sauce, brown sugar and water. Stir to dissolve sugar. Set aside.

Microwave 6 slices bacon at a time for 2 to 3 minutes on HIGH or until partially cooked. Cut bacon in half. Cut chicken livers into 1-inch pieces. Wrap bacon around water chestnut and chicken liver piece. Secure with a toothpick. Dip rumaki in soy sauce mixture and place in a 9-inch glass pie plate.

Cook 12 rumaki at a time on rack position 2A. Cook on COMBO 1 for 10 to 12 minutes. Turn over during last 2 minutes of cooking. Repeat with remaining rumaki.

Makes about 3 dozen appetizers.

CHEESY SNACKS

1 cup (4 ounces) shredded Cheddar cheese
¾ cup all-purpose flour
¾ cup crisp rice cereal
½ cup chopped walnuts
⅓ cup butter or margarine, softened
6 slices bacon, cooked and crumbled
2 tablespoons water

Combine ingredients. Shape into 24 balls. Place 8 balls in a lightly greased 9-inch glass pie plate. Place dish on rack position 1B. Cook on COMBO 1 for 7½ to 9½ minutes. Turn over during last 2 minutes of cooking. Remove from dish and repeat with remaining snacks. Serve warm or cold.

Makes 24 cheese snacks.

NACHOS

Place a single layer of tortilla chips on metal broiler pan. Top each chip with a teaspoonful of bean dip or refried beans. Sprinkle each chip with shredded Monterey Jack cheese with jalapeño peppers. If desired, add any of these toppings: Taco sauce, sliced jalapeño peppers, chopped olives, tomatoes, onions, green chilies or green pepper. Place broiler pan on rack position 1A. QUICK BROWN up to 3½ minutes. Top with sour cream or guacamole after cooking.

SAUSAGE BALLS IN CHUTNEY SAUCE

½ pound ground pork sausage
½ pound lean ground beef
¼ cup dry bread crumbs
1 egg
1 tablespoon instant minced onion
¼ teaspoon ground allspice
½ cup each chutney and plum jam
Toothpicks

Combine sausage, beef, bread crumbs, egg, onion and allspice. Shape into 40 meatballs. Place meatballs in a 9-inch glass pie plate. Place dish on rack position 1B. Cook on COMBO 1 for 18 to 20 minutes. Drain drippings.

Combine chutney and plum jam. Pour over sausage balls. Microwave for 3 to 5 minutes on HIGH. Serve hot with toothpicks.

Makes 40 sausage balls.

SAUSAGE BALLS

½ pound ground pork sausage
1½ cups buttermilk baking mix
1 cup (4 ounces) shredded Cheddar cheese

Crumble sausage in a microwave-safe dish. Microwave for 1 minute on HIGH to soften sausage. (Do not cook sausage.) Add remaining ingredients and mix well. Shape into 40 sausage balls. Place 20 sausage balls in a 10-inch glass pie plate. Place dish on rack position 1B. Cook on COMBO 1 for 12 to 15 minutes. If desired, turn over during last 2 minutes of cooking. Repeat with remaining sausage balls. Serve warm.

Makes 40 sausage balls.

COCKTAIL MEATBALLS

1 pound lean ground beef
½ cup dry bread crumbs
¼ cup milk
1 egg
1 tablespoon instant minced onion
1 tablespoon parsley flakes
1 teaspoon salt
⅛ teaspoon garlic powder
⅛ teaspoon ground allspice
Tomato Sauce, see below

Combine all ingredients and shape into 56 small meatballs. Arrange 28 meatballs in a 9-inch glass pie plate. Place dish on rack position 1B. Cook on COMBO 1 for 11 to 13 minutes. Repeat with remaining meatballs. Serve with your favorite sauce or Tomato Sauce. Recipe follows.

Makes 56 meatballs.

Tomato Sauce: Combine 1 can (8 ounces) tomato sauce, 1 teaspoon instant minced onion and ½ teaspoon whole oregano. Place in a 2-cup glass measuring cup. Microwave for 2 to 3 minutes on HIGH. Pour over meatballs and serve. Makes about 1 cup sauce.

BEEFY WRAP-UPS

¼ cup soy sauce
1 tablespoon brown sugar
1 tablespoon minced onion
½ teaspoon ginger
⅛ teaspoon garlic powder
½ pound sirloin steak
1 can (8 ounces) whole water chestnuts, drained
Toothpicks

Combine soy sauce, brown sugar, onion, ginger and garlic powder. Set aside.

Cut steak into 40 thin strips. Marinate meat in soy sauce mixture for several hours or overnight in the refrigerator. Drain and reserve marinade.

Cut water chestnuts in half. Wrap a beef strip around each water chestnut half and secure with a toothpick.

Place 20 beef wrap-ups in a 9-inch glass pie plate. Place dish on rack position 1B. Cook on COMBO 1 for 9 to 12 minutes. Repeat with remaining wrap-ups. If desired, microwave reserved marinade for 1 to 2 minutes on HIGH. Dip Beefy Wrap-ups in marinade.

Makes 40 appetizers.

CRAB STUFFED MUSHROOM CAPS

1 package (6 ounces) frozen crabmeat, thawed and drained
⅓ cup dry bread crumbs
¼ cup mayonnaise or salad dressing
¼ cup butter or margarine, melted
1 teaspoon lemon juice
½ teaspoon curry powder
¼ teaspoon salt
40 medium-size mushroom caps
Garnish, see below

Combine crabmeat, bread crumbs, mayonnaise, butter, lemon juice, curry powder and salt. Spoon mixture into mushroom caps. Garnish each mushroom cap. Place 20 caps in a 9-inch glass pie plate. Place dish on rack position 1B. Cook on COMBO 1 for 6 to 8 minutes. Repeat with remaining 20 mushroom caps.

Makes 40 appetizers.

Garnishes: Pimiento strips, chopped green pepper, minced onion, sliced green or ripe olives, chopped egg whites or yolks.

CHICKEN WING HORS D'OEUVRES

10 chicken wings
¼ cup butter or margarine, melted
1 cup dry bread crumbs
2 tablespoons finely chopped almonds

Cut wings at joints. Discard or reserve wing tips for soup. Brush chicken pieces with melted butter. Combine remaining ingredients and coat chicken pieces. Place 10 wing parts in a 10 × 6-inch glass baking dish. Place dish on rack position 2A. Cook on COMBO 2 for 18 to 21 minutes. Repeat with remaining wing parts.

Makes 20 hors d'oeuvres.

NOTE: Substitute finely crushed taco-flavored corn chips for dry bread crumbs and almonds. Or, brush with barbecue sauce and cook as directed above.

NOTE: Rack position 2A is used in this recipe to prevent coating mix from overbrowning.

MARINATED CHICKEN WINGS

8 chicken wings
2 tablespoons orange marmalade
2 tablespoons soy sauce
1 tablespoon Worcestershire sauce
1 tablespoon red wine or cider vinegar
½ teaspoon ginger, if desired

Cut wings at joints. Discard or reserve wing tips for soup. Combine remaining ingredients. Add chicken wing parts and marinate several hours or overnight in the refrigerator. Drain and reserve marinade.

Place 8 wing parts in a 10 × 6-inch glass baking dish. Brush with reserved marinade. Place dish on rack position 1B. Cook on COMBO 2 for 15 to 18 minutes. Turn over during last 5 minutes of cooking. Repeat with remaining wing parts.

Makes 16 appetizers.

POTATO WEDGES

2 medium potatoes
¼ cup butter or margarine, melted
1 package (4.2 ounces) seasoned coating mix for chicken
½ teaspoon salt

Cut potatoes into quarters, lengthwise. Dip each wedge in melted butter. Combine coating mix and salt. Roll potato wedges in coating mix. Place skin-side-down in a 10 × 6-inch glass baking dish. Place dish on rack position 2A. Cook on COMBO 2 for 16 to 20 minutes.

Makes 8 wedges.

NOTE: If desired, substitute nacho-cheese, barbecue or Ranch-flavored tortilla chips, corn or potato chips, or cheese puffs for the chicken coating mix.

HINT: The COMBO feature uses both microwave energy and conventional heat from the broil element to quickly cook and brown foods. Because of the conventional heat, only certain types of utensils can be used. (See page 8 for additional information.)

DEVILED WHEAT WAFERS

3 tablespoons butter or margarine, softened
1 teaspoon Worcestershire sauce
½ teaspoon dry mustard
¼ teaspoon paprika
2 to 3 drops liquid hot pepper sauce
18 to 20 shredded wheat wafers

Combine butter, Worcestershire sauce, mustard, paprika and pepper sauce. Spread seasoned butter on wafers. Place a single layer of wafers on metal broiler pan. Place pan on rack position 1A. QUICK BROWN up to 3½ minutes. Serve hot with soups or salads.

Makes 18 to 20 wafers.

TOASTED CHEESE SANDWICHES

2 slices American process cheese
4 slices bread
Butter or margarine, softened

Place cheese between two slices of bread. Butter the outside of each slice of bread. Place sandwiches on metal broiler pan. Place pan on rack position 1B. BROIL for 5½ to 7 minutes. Turn over halfway through cooking.

Makes 2 sandwiches.

If desired, spread mustard or catsup on bread or place two slices of cooked bacon on cheese before cooking.

OPEN-FACED PIZZA SANDWICHES

4 tablespoons pizza sauce
2 English muffins, split and toasted
½ cup shredded mozzarella cheese
Toppings, see below

Spread pizza sauce on each muffin half. Sprinkle with cheese and toppings. Place sandwiches on metal broiler pan. Place pan on rack position 1B. Cook on COMBO 1 for 5 to 6 minutes.

Makes 4 open-faced sandwiches.

Toppings: Chopped onion, green pepper, ham, mushrooms, cooked sausage, pepperoni or sliced ripe olives.

HAM AND CHEESE MELT

½ pound honey-cured ham, finely chopped
1 cup (4 ounces) finely shredded Swiss cheese
¼ cup butter or margarine, melted
1 teaspoon dry mustard
1 teaspoon Worcestershire sauce
English muffins, hamburger buns or croissants, toasted if desired

Mix ham, cheese, butter, mustard and Worcestershire sauce. Spread over bread. Place bread on metal broiler pan. Place pan on rack position 1A. QUICK BROWN up to 3½ minutes. Store remaining ham and cheese spread in the refrigerator.

Makes 3 cups spread.

NOTE: If desired, use finger rolls, party rolls or mini dinner rolls and serve as hors d'oeuvres.

STEAK KAYAKS

½ pound breakfast beef steak
1 small onion, chopped
1 teaspoon Worcestershire sauce
Salt and pepper
2 mini French buns, sub rolls or Kaiser rolls
Melted butter or margarine
Garlic powder, if desired
Parmesan cheese, if desired
2 slices mozzarella cheese

Cut steak, cross grain, into ½-inch strips. Place steak, onion and Worcestershire sauce in a 9-inch glass pie plate. Sprinkle with salt and pepper. Place dish on rack position 1B. BROIL for 14 to 16 minutes. Stir once during cooking.

While meat is cooking, cut tops off buns and scoop out inside, leaving about 1-inch sides. (Use extra bread as crumbs or croutons). Brush inside of buns with melted butter. If desired, sprinkle with garlic powder and Parmesan cheese.

To assemble sandwich: Evenly divide cooked steak between two buns. Cut mozzarella cheese into triangles and layer over top of meat. Place two buns on metal rack in rack position 1B. QUICK BROWN up to 5½ minutes.

Makes 2 steak kayaks.

Breads

PUMPKIN BREAD

- ¾ cup sugar
- ¾ cup vegetable oil
- 2 eggs
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt
- ¾ cup mashed pumpkin
- 1 package (3½ ounces) instant coconut cream pudding mix
- ½ cup chopped nuts
- ¼ cup grated coconut, if desired

Beat together sugar, oil and eggs. Sift together flour, soda, cinnamon, nutmeg and salt. Add flour mixture along with remaining ingredients to sugar mixture. Mix well. Pour batter into a lightly greased 9 x 5 x 3-inch glass loaf dish. Place dish on inverted microwave-safe cereal bowl on oven shelf. Microwave for 27 to 32 minutes on "5". Remove inverted bowl. Place loaf dish on oven shelf and QUICK BROWN up to 5½ minutes.

Makes one-loaf.

BANANA NUT BREAD

- 1 cup (2 medium) mashed bananas
- 1¼ cups sugar
- ¾ cup butter or margarine, softened
- 2 eggs
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- ¾ teaspoon baking soda
- ½ cup chopped nuts
- ⅓ cup buttermilk

In a large mixing bowl, combine bananas, sugar, butter, eggs and vanilla. Sift together flour and soda; stir into banana mixture. Stir in nuts and buttermilk. Pour batter into lightly greased 9 x 5 x 3-inch glass loaf dish. Place dish on oven shelf. Microwave for 27 to 32 minutes on "5". QUICK BROWN up to 5½ minutes.

Makes one loaf.

NOTE: To enhance flavor of Banana or Pumpkin Bread, wrap and let stand 24 hours.

MAPLE OATMEAL MUFFINS

- 1 cup quick-cooking rolled oats
- ½ cup milk
- ¼ cup brown sugar, firmly packed
- ¾ cup maple-flavored syrup
- ¼ cup butter or margarine, melted
- 2 eggs
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon cinnamon
- ½ cup chopped walnuts, if desired

In a large bowl, combine oats and milk. Let stand 5 minutes to soften. Stir in sugar, syrup, butter and eggs. Add flour, baking powder, cinnamon and walnuts. Stir just until blended.

Place paper baking cups in a heatproof and microwave-safe muffin ring. Fill cups half full with batter. Place muffin ring on oven shelf. Cook 4 to 6 muffins on COMBO 1 for 6 to 9½ minutes. If desired, QUICK BROWN up to 3½ minutes.

Makes 14 to 16 muffins.

If desired, sprinkle tops with cinnamon-sugar before cooking or brush tops with maple-flavored syrup after cooking.

REFRIGERATED BISCUITS OR FRUIT TURNOVERS

1. Lightly grease a 9-inch glass cake dish.

2. Arrange 5 biscuits or 3 turnovers in dish. Place dish on rack position 1B.

3. BROIL for 3 minutes or until golden brown. (Place food in oven during the 2-minute preheat time.)

4. Turn biscuits or turnovers over. Cook on COMBO 2 for 3 to 5 minutes or until done.

HOT AND SPICY CHEESY FRENCH BREAD

- 1 cup (4 ounces) shredded Cheddar cheese
- ¼ cup mayonnaise
- 3 tablespoons finely chopped green onion
- 2 tablespoons prepared mustard
- ½ teaspoon chili powder
- Sliced ripe olives, if desired

Combine cheese, mayonnaise, onion, mustard and chili powder. Spread over slices of mini French bread, rolls or other favorite breads. Place bread on broiler pan. Place pan on rack position 1B. QUICK BROWN up to 5½ minutes. Sprinkle top with sliced ripe olives and serve.

ONION-CHEESE STICKS

- 1 cup buttermilk baking mix
- ⅓ cup milk
- ⅓ cup grated Cheddar cheese
- 1 envelope (1¼ ounces) dry onion soup mix
- 2 tablespoons butter or margarine, melted

Blend together buttermilk baking mix, milk and cheese. Knead lightly several times on a floured pastry cloth. Shape into 14 sticks, about 3 inches in length.

Brush with melted butter and coat with soup mix. Place 7 sticks in a 10 x 6-inch glass baking dish. Place dish on rack position 2A. Cook on COMBO 1 for 7 to 10 minutes. Turn over during last 2 minutes of cooking.

Makes 14 sticks. Serve with soup or a tossed salad.

STREUSEL COFFEE CAKE

STREUSEL TOPPING:
- ¼ cup all-purpose flour
- ¼ cup brown sugar, firmly packed
- 2 tablespoons butter or margarine, softened
- ¼ cup chopped nuts
- ½ teaspoon cinnamon

CAKE:
- ½ cup vegetable oil
- ½ cup sugar
- 2 eggs
- ½ teaspoon each almond and vanilla extract
- 1½ cups all-purpose flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk

Blend together STREUSEL TOPPING ingredients and sprinkle on the bottom of a 9-inch glass cake dish lined with waxed paper. Mix CAKE ingredients and pour over streusel. Place dish on oven shelf. Microwave for 12 to 14 minutes on "7". QUICK BROWN up to 5½ minutes. Let stand 3 to 5 minutes.

Makes one (9-inch) coffee cake.

APPLE COFFEE CAKE

- ¾ cup brown sugar, firmly packed
- ¼ cup butter or margarine, melted
- 2 eggs
- ¼ teaspoon vanilla
- 1 cup quick-cooking rolled oats
- ½ cup all-purpose flour
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon baking soda
- ¼ cup water
- 1 cup chopped tart cooking apples
- ¼ cup cinnamon-sugar
- ¼ cup finely chopped nuts

In a mixing bowl, beat brown sugar, butter, eggs and vanilla. Stir in rolled oats, flour, salt, cinnamon and soda. Gradually stir in water. Mix in apples. Pour into a lightly greased 9-inch glass cake dish. Sprinkle top with cinnamon-sugar and nuts. Place dish on oven shelf. Microwave for 13 to 15 minutes on "7". QUICK BROWN up to 5½ minutes.

Makes 6 to 8 servings.

BRAN MUFFINS

- 1½ cups bran cereal
- ½ cup boiling water
- ¼ cup butter or margarine, softened
- 1¼ cups all-purpose flour
- 1 cup buttermilk
- ¾ cup sugar
- 1 egg
- 1 teaspoon baking soda
- ¼ cup chopped walnuts, if desired
- ½ teaspoon cinnamon, if desired

In a mixing bowl, combine cereal, water and butter. Stir until cereal is moistened. Add remaining ingredients and stir just until blended. Place paper baking cups in a heatproof and microwave-safe muffin ring. Fill cups half full with batter. Place muffin ring on oven shelf. Cook 6 muffins on COMBO 1 for 7½ to 9½ minutes. If desired, QUICK BROWN up to 3½ minutes.

Makes 24 muffins.

If desired, brush tops with melted butter and sprinkle with cinnamon-sugar after cooking.

PASTRY TOPPING FOR CASSEROLES AND DESSERTS

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ⅓ cup shortening
- ¼ cup milk

Combine flour, baking powder and salt. Cut in shortening until mixture resembles cornmeal. Add milk and stir with a fork just until blended. Form into a ball and refrigerate until needed. Roll out on a floured pastry cloth to desired shape. Place on dessert or hot casserole. Place dish on rack position 2A or on oven shelf. Cook on COMBO 1 for 9 to 12 minutes.

HINT: Use the QUICK BROWN feature to enhance browning, if a darker browning is desired.

STICKY BUNS

- 1⅓ cups buttermilk baking mix
- ⅓ cup milk
- 2 tablespoons butter or margarine, melted
- 3 tablespoons sugar
- 1 teaspoon cinnamon
- ¼ cup butter or margarine
- ¼ cup brown sugar, firmly packed
- 1 teaspoon water
- ¼ cup chopped walnuts

Mix buttermilk baking mix and milk. Pat out dough into an 8-inch square. Brush with 2 tablespoons melted butter. Combine 3 tablespoons sugar and cinnamon. Sprinkle sugar mixture over top of dough. Roll up and cut into 8 (1-inch thick) slices. Set aside.

Place butter in a 2-cup glass measuring cup. Microwave for 1 minute on HIGH. Stir in brown sugar, water and nuts. Spread mixture into a 9-inch glass cake dish lined with waxed paper. Arrange 8 slices of dough over brown sugar mixture.

Place dish on oven shelf. Cook on COMBO 1 for 11 to 13 minutes. Invert onto serving plate and serve warm.

Makes 8 sticky buns.

HINT: Some foods (pizza or bread) can be placed directly on the metal rack.

SEASONED MINI FRENCH BREAD

Cut French bread in half lengthwise. Brush one of the following toppings over the top of each half. Place on metal broiler pan. Use rack position 1B. QUICK BROWN up to 5½ minutes or until toasted.

Italian-Cheese: Brush Italian salad dressing over top of bread and generously sprinkle with Parmesan cheese.

Garlic: Butter bread and sprinkle garlic salt and Parmesan cheese over top.

Spicy Onion: Combine ½ cup butter or margarine, 2 teaspoons chopped parsley, ¼ teaspoon onion powder and ¼ teaspoon thyme. Spread over top of bread.

Cheddar Cheese: Combine 1 package (1¼ ounces) cheese sauce mix with ½ cup butter or margarine. Spread over top of bread and sprinkle with sesame seeds.

SOUR CREAM BISCUIT TOPPERS FOR CASSEROLES

½ cup dairy sour cream
1 egg
1 cup buttermilk pancake mix
1 tablespoon chopped parsley
½ teaspoon dry mustard
Sesame seeds, if desired

Combine sour cream and egg. Stir in pancake mix, parsley and mustard just until blended. Drop by tablespoonfuls onto hot casserole. Sprinkle with sesame seeds. Place dish on rack position 2A. Cook on COMBO 1 for 7 to 9 minutes.

HINT: If using paper products (such as paper baking cups for cupcakes), place utensil on the oven shelf or turntable, if so equipped, away from the broil element. This will prevent the paper from scorching.

FANCY CRESCENT TOPPING FOR CASSEROLES

1 package (4 ounces) refrigerated quick crescent dinner rolls
1 tablespoon butter or margarine, melted

Remove dough from package. Do not unroll. Cut into 6 slices; cut each slice in half. Arrange 12 slices around edge of hot casserole. Brush tops with melted butter. Place dish on oven shelf. Cook on COMBO 1 for 10 to 13 minutes.

Main Dishes

ROASTED WHOLE CHICKEN WITH APPLE STUFFING

- 3 to 3½ pounds whole chicken
- 1 package (6 ounces) chicken flavor bread stuffing with rice
- 1½ cups water
- ¼ cup butter or margarine
- ½ cup chopped apple
- Butter or margarine, melted

Remove giblets from chicken cavity. Rinse chicken in cold water. Pat dry; set aside.

Prepare stuffing mix according to package directions. Stir in chopped apple. Lightly stuff cavity and neck areas. Secure with wooden toothpicks. Tie legs together and tuck wing tips behind chicken. Place chicken breast-side-down in a 10 × 6 × 2-inch glass baking dish. Brush with melted butter.

Place dish on oven shelf. Cook on COMBO 2 for 30 minutes. Turn chicken over. Brush with melted butter. Cook on COMBO 2 for 35 to 40 minutes or until internal temperature reaches 175°F. Brush with melted butter, cover with aluminum foil, and let stand 15 minutes or until internal temperature reaches 185°F.

Makes 4 to 6 servings.

CORNISH HENS WITH RICE STUFFING AND ORANGE SAUCE

- 1 package (6 ounces) long grain and wild rice, cooked*
- ¼ cup shredded carrot
- 2 tablespoons sliced green onion
- 2 tablespoons parsley
- 2 tablespoons butter or margarine, melted
- 2 Rock Cornish hens, 1 to 1½ pounds each, thawed**
- 1 tablespoon butter or margarine, melted

SAUCE:

- 1 cup orange juice
- 1 tablespoon cornstarch
- 1 tablespoon brown sugar
- 1 can (11 ounces) mandarin orange sections, drained
- ¼ cup chopped pecans

Combine cooked rice, carrot, onion, parsley and butter. Stuff each hen with about ½ cup rice stuffing. Reserve remaining rice. Tie legs together. Place breast-side-down in a 10 × 6 × 2-inch glass baking dish. Brush with melted butter. Place dish on oven shelf. Cook on COMBO 2 for 45 to 50 minutes or until internal temperature reaches 175°F. Turn over after 20 minutes of cooking. Let stand 10 minutes or until internal temperature reaches 185°F.

Prepare sauce while hens are standing. In a microwave-safe 2-cup glass measuring cup, combine orange juice, cornstarch, sugar, orange sections and nuts. Microwave for 3 to 4 minutes on HIGH or until thickened. Stir once during cooking.

Microwave reserved rice for 2 minutes or until hot. Spoon rice in serving dish. Arrange hens on top of rice and pour Orange Sauce over top.

Makes 2 servings.

*TO COOK RICE: Place rice, 2⅓ cups water, 1 tablespoon butter or margarine in a 2-quart glass casserole dish. Cover and microwave for 22 to 25 minutes on HIGH or until most of water is absorbed. Let stand, covered, for 5 minutes.

**TO THAW HENS: Place hens in oven in original wrap. DEFROST for 7 to 9 minutes per pound. Turn over once during defrosting. Remove wrap and giblets from inside cavity of hens. Place hens in cool water for 15 to 20 minutes or until completely thawed. Rinse hens, pat dry and season cavity with salt and pepper if desired.

OVEN-FRIED CHICKEN

- 1 to 1½ pounds chicken pieces
- Butter or margarine, melted
- Coatings, see below

Brush chicken pieces with butter and roll in one of the coatings.

TO BROIL: Place chicken on metal broiler pan. Place pan on rack position 2A. BROIL for 35 to 45 minutes or until done (185°F). Turn chicken over after 15 minutes of cooking. (NOTE: Rack position is lowered to 2A to prevent coating from overbrowning before chicken is completely cooked.)

TO COMBO COOK: Place chicken in a glass baking dish. Place dish on oven shelf. Cook on COMBO 2 for 28 to 34 minutes. Let stand 5 minutes before serving.

Makes 2 servings.

COATINGS: Seasoned dry bread crumbs, crushed cracker crumbs, corn flake crumbs, crushed corn or flavored tortilla chips, crushed potato chips, coating mix for chicken or crushed cheese flavored puffs. Add additional flavor by mixing Parmesan cheese, herbs such as parsley or basil or sesame seeds to crumbs. If a more moist coating is preferred, mix ½ cup crumbs with 1 to 2 tablespoons melted butter or margarine

QUICK CHICKEN POT PIE

- 1 unbaked (9-inch) pie crust
- 1 stalk celery, chopped
- 1 carrot, chopped
- ¼ cup chopped green onion
- 1 can (4 ounces) mushroom stems and pieces, undrained
- 2 cups cooked and cubed chicken or turkey
- 1 can (10½ ounces) condensed cream of chicken or mushroom soup

Cut pie crust to fit bottom of a 9-inch glass cake dish. Reserve remaining pie crust. Place pie crust in cake dish. Place dish on oven shelf. Cook on COMBO for 10 minutes or until lightly browned

Place celery, carrot and green onion in a glass measuring cup. Microwave for 4 to 5 minutes on HIGH. Mix cooked

(continued on next page)

vegetables, mushrooms, chicken and soup. Pour over baked pie crust. Place dish on oven shelf. Cook on COMBO 2 for 5 minutes.

While pot pie is cooking, cut remaining pie crust into decorative pieces. Layer pieces over top of chicken mixture. Place dish on oven shelf. Continue cooking on COMBO 2 for 16 to 20 minutes.

Makes 4 to 6 servings.

NOTE: If desired, canned vegetables such as corn, peas or mixed vegetables (drained) can be added to chicken mixture before cooking. Increase cooking time 3 to 5 minutes.

HOT CHICKEN SALAD

- 1½ cups thinly sliced celery
- ½ cup diced onion
- 2 cups cooked and cubed chicken
- 1 cup mayonnaise or salad dressing
- ⅓ cup toasted slivered almonds* or pecan pieces
- 1 teaspoon lemon juice
- ½ teaspoon monosodium glutamate
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 1 cup crushed potato chips
- ½ cup shredded Cheddar cheese
- Paprika, if desired

Place celery and onion in an 8-inch square glass baking dish. Microwave for 3 to 4 minutes on HIGH or until tender. Stir in chicken, mayonnaise, almonds, lemon juice, monosodium glutamate, salt and pepper. Combine potato chips and cheese; sprinkle over chicken salad. If desired, sprinkle paprika over top. Place dish on rack position 2A. Cook on COMBO 1 for 15 to 18 minutes. Let stand 5 minutes before serving.

Makes 4 to 6 servings.

*To toast almonds: Place slivered almonds on metal broiler pan. Place pan on rack position 1A. QUICK BROWN up to 5½ minutes or until golden brown. Stir every minute.

SPINACH-STUFFED CHICKEN ROLLS

- 1 package (10 ounces) frozen chopped spinach
- ⅓ cup ricotta cheese
- 2 tablespoons grated Parmesan cheese
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 whole chicken breasts, boned
- 2 tablespoons butter or margarine, melted
- ¼ cup crushed corn flake crumbs
- 1 tablespoon parsley flakes

Place spinach in a 10 × 6 × 2-inch glass baking dish. Microwave for 5 minutes on HIGH or until thawed. Drain thoroughly. Combine spinach, cheeses, salt and pepper. Set aside.

Remove skin and cut chicken breasts in half. Pound each half between two sheets of waxed paper to ¼-inch thickness. Evenly divide spinach mixture between chicken pieces. Fold sides of chicken over stuffing, then roll up and secure with wooden toothpicks.

Brush chicken rolls with melted butter, then coat with corn flake crumbs and parsley. Place in a 10 × 6 × 2-inch glass baking dish. Place dish on rack position 2A. Cook on COMBO 2 for 30 to 35 minutes or until done. Let stand 5 minutes before serving.

Makes 4 servings.

CRAB-STUFFED CHICKEN BREASTS

- 1 can (6 ounces) crabmeat, drained and flaked
- 1 egg
- ¼ cup sliced green onion
- 1 teaspoon lemon juice
- ½ teaspoon salt
- ½ teaspoon black pepper
- 2 whole chicken breasts, boned
- 3 tablespoons butter or margarine, melted
- 1 tablespoon soy sauce
- ½ teaspoon Worcestershire sauce

Mix crabmeat, egg, onion, lemon juice, salt and pepper. Set aside.

Remove skin and cut chicken breasts in half. Pound each half between two sheets of waxed paper to ¼-inch thickness. Evenly divide crabmeat mixture between chicken pieces. Fold sides of chicken over stuffing, then roll up and secure with wooden toothpicks.

Combine butter, soy sauce and Worcestershire sauce. Brush chicken with this mixture.

Place chicken in a 10 × 6 × 2-inch glass baking dish. Place dish on rack position 2A. Cook on COMBO 2 for 30 to 35 minutes. Brush with remaining butter mixture and let stand 5 minutes before serving.

Makes 4 servings.

TURKEY AND STUFFING

- 1 package (8 ounces) herb-seasoned stuffing mix
- 1 egg
- 1 package (10 ounces) frozen peas
- 2 cups cooked and cubed turkey
- 1 can (10¾ ounces) condensed cream of chicken soup
- ½ cup milk
- 1 tablespoon minced onion
- ½ teaspoon salt
- ¼ teaspoon black pepper

Prepare stuffing mix with egg as directed on package. Spread about one-third of the stuffing in the bottom of an 8-inch square glass baking dish. Place peas in a microwave-safe dish and microwave for 5 minutes on HIGH. Combine peas with remaining ingredients. Pour over stuffing and spoon remaining stuffing over top of turkey mixture. Place dish on rack position 2A. Cook on COMBO 2 for 25 to 30 minutes. Let stand 5 minutes before serving.

Makes 6 servings.

HINT: Heatproof glassware (such as Corningware®, Pyrex®, or Anchor Hocking®) can be used. Thermoplastics designed for use in a conventional oven up to 400°F can also be used. DO NOT USE: Non-heatproof glass, glass with metal trim or decoration, the metal broiler pan or metal utensils when using COMBO. Arcing will occur, and food will not cook properly.

STUFFED ZUCCHINI

2 medium zucchini squash
2 tablespoons water
½ pound lean ground beef
¼ cup finely chopped onion
1 tube (6 ounces) pasteurized process cheese with garlic
1 tablespoon chopped pimiento
1 cup soft bread cubes
Grated Parmesan cheese

Cut zucchini in half, lengthwise. Scoop out seeds and pulp. Place zucchini and water in an 8-inch square glass baking dish. Cover with plastic wrap. Microwave for 6 to 8 minutes on HIGH. Drain and set aside.

Crumble meat in a 1-quart glass casserole dish. Add onion. Cover and microwave for 3 to 5 minutes on HIGH. Stir once during cooking. Drain and crumble meat. Add cheese and pimiento. Microwave for 1 to 2 minutes on HIGH or until cheese melts. Stir in bread cubes. Spoon meat mixture into zucchini shells. Sprinkle with Parmesan cheese. Place dish on rack position 1B. Cook on COMBO 1 for 8 to 10 minutes.

Makes 4 servings.

BEEF PATTIES IN SAUCE

1 pound lean ground beef
½ cup cooked rice
¼ cup chopped onion
1 egg
¼ cup milk
1 tablespoon chopped parsley
1 tablespoon Worcestershire sauce
1 teaspoon salt
¼ teaspoon black pepper
1 can (8 ounces) tomato sauce
¼ teaspoon garlic powder
¼ cup shredded Cheddar cheese

Mix all ingredients except tomato sauce, garlic powder and cheese. Shape into 4 patties. Place patties in an 8-inch square glass baking dish. Place dish on rack position 2A. Cook on COMBO 2 for 18 to 22 minutes. Combine tomato sauce and garlic powder; pour over patties. Sprinkle with cheese. QUICK BROWN up to 5½ minutes.

Makes 4 servings.

STUFFED GREEN PEPPERS

2 large green peppers
¾ pound lean ground beef
½ cup catsup, divided
½ cup cooked rice
⅓ cup chopped onion
1 tablespoon Worcestershire sauce
½ teaspoon salt
¼ teaspoon black pepper
½ cup shredded Cheddar cheese, if desired

Cut green peppers in half, lengthwise. Remove seeds. Arrange peppers in an 8-inch square glass baking dish. Combine beef, ¼ cup catsup, rice, onion, Worcestershire sauce, salt and pepper. Spoon mixture into green pepper halves. Brush remaining catsup over tops. Place dish on rack position 2A. Cook on COMBO 2 for 25 to 30 minutes. If desired, top with cheese and let stand 5 minutes before serving.

Makes 4 servings.

ITALIAN MEAT ROLL

1 pound lean ground beef
½ cup soft bread cubes
1 can (8 ounces) tomato sauce, divided
¼ teaspoon ground oregano
¼ teaspoon garlic powder
¼ teaspoon salt
¼ teaspoon black pepper
6 slices thinly sliced cooked ham
1 cup (4 ounces) shredded mozzarella cheese, divided

Combine ground beef, bread cubes, ½ cup tomato sauce, oregano, garlic powder, salt and pepper. On waxed paper, shape meat into a 10 × 6-inch rectangle. Arrange ham slices over ground beef to within 1 inch of edges. Sprinkle ¾ cup shredded cheese over top. Starting with short end, tightly roll up meat. Seal ends and place seam-side-down in a 9 × 5 × 4-inch glass loaf dish.

Place dish on oven shelf. Cook on COMBO 2 for 28 to 32 minutes. Brush top with remaining tomato sauce and sprinkle with cheese. QUICK BROWN up to 5½ minutes.

Makes 4 to 6 servings.

MEXICAN BEEF CASSEROLE

1 pound lean ground beef
1 cup chopped onions, divided
½ cup barbecue sauce
⅓ cup water
2 teaspoons chili powder
¼ teaspoon garlic powder
1 can (5.5 ounces) refrigerated buttermilk biscuits
¼ cup cornmeal
1 cup (4 ounces) shredded Monterey Jack cheese with jalapeño peppers

Crumble meat into a 2-quart glass casserole dish. Microwave for 5 to 6 minutes on HIGH or until cooked. Drain and crumble meat. Add ½ cup onion, barbecue sauce, water, chili powder and garlic powder. Microwave for 7 to 10 minutes on HIGH or until mixture comes to a full boil.

While meat is cooking, assemble biscuit topping. Separate biscuit dough into 10 biscuit halves. Coat each half with cornmeal. With the bottom of a glass or rolling pin, flatten each biscuit half into 3½-inch circle. Sprinkle with cheese and ½ cup onion. Roll up each biscuit half and place seam-side-down on top of casserole. Sprinkle any remaining cheese or onion over top of casserole. Place dish on rack position 2A. Cook on COMBO 2 for 10 to 13 minutes.

Makes 4 to 6 servings.

ITALIAN MEATBALLS

1 pound lean ground beef
½ cup Italian dry bread crumbs
1 egg
¼ cup minced onion
1 tablespoon chopped parsley
1 teaspoon oregano leaves
1 teaspoon salt
¼ teaspoon thyme leaves
¼ teaspoon basil leaves
¼ teaspoon black pepper

Combine all ingredients and shape into 16 meatballs. Place meatballs in a 9-inch glass cake dish. Place dish on rack position 2A. Cook on COMBO 2 for 15 to 18 minutes. Serve alone or with your favorite spaghetti sauce.

Makes 16 meatballs.

SHEPHERD'S PIE

POTATO TOPPING:
- 2 cups water
- 3 tablespoons butter or margarine
- ¾ teaspoon salt
- ¾ cup milk
- 2 cups instant mashed potato flakes

MEAT FILLING:
- 1 pound lean ground beef
- 1 medium onion, chopped
- 1 can (10¾ ounces) condensed tomato soup
- 1 tablespoon Worcestershire sauce
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 package (10 ounces) frozen peas or peas and carrots
- 2 tablespoons butter or margarine, melted
- Paprika

To prepare potato topping: Place water, 3 tablespoons butter and salt in a 4-cup glass measuring cup. Microwave for 5½ to 7 minutes on HIGH or until water comes to a boil. Add milk and stir in potato flakes. Set aside.

To prepare meat filling: Crumble ground beef and onion in a 2-quart glass casserole dish. Microwave for 6 to 8 minutes on HIGH or until meat is cooked. Drain and crumble. Stir in soup, Worcestershire sauce, salt and pepper.

Place package of vegetables in microwave oven. (Remove outer wrap if it is aluminum foil.) Microwave for 4 to 5 minutes on HIGH. Drain and spread over top of meat filling.

Spoon mashed potatoes over top of vegetables. Drizzle melted butter over top and sprinkle with paprika. Place dish on rack position 2A. Cook on COMBO 2 for 16 to 18 minutes.

Makes 4 to 6 servings.

CHILI BAKE

- 1 pound lean ground beef
- 1 can (15 ounces) red kidney beans, drained
- 1 can (15 ounces) tomato sauce
- ½ cup chopped green pepper
- ½ cup chopped onion
- ¼ cup buttermilk baking mix
- 1 tablespoon chili powder
- 2 teaspoons dry mustard
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 cups (8 ounces) shredded Cheddar cheese

TOPPING:
- 2 cups buttermilk baking mix
- ⅔ cup milk
- 1 tablespoon parsley flakes

Crumble beef in a 2-quart glass casserole dish. Microwave for 5 to 6 minutes on HIGH or until cooked. Drain and crumble meat. Add kidney beans, tomato sauce, green pepper, onion, ¼ cup baking mix, chili powder, mustard, garlic powder, salt and pepper. Microwave for 18 to 22 minutes on HIGH.

While meat is cooking, prepare topping. Combine baking mix, milk and parsley flakes. Set aside.

Sprinkle cheese over top of meat. Drop spoonfuls of topping mixture over cheese. Place dish on rack position 2A. Cook on COMBO 1 for 8 to 10 minutes or until lightly browned.

Makes 4 to 6 servings.

BEEF ROAST

Place a 3 to 5-pound rolled rib roast on a heatproof, microwave-safe trivet in a glass baking dish. Place dish on oven shelf. Cook on COMBO 2 as directed in chart below. (Roast is undercooked by 5°.)

	SIDE ONE	SIDE TWO
RARE (135°F)	10 min/lb.	6 to 8 min/lb.
MEDIUM (155°F)	10 min/lb.	9 to 12 min/lb.
WELL DONE (165°F)	12 min/lb.	12 to 14 min/lb.

Let meat stand, covered with aluminum foil, for 10 minutes before serving. Internal temperature of roast will increase about 5°F during the standing time.

SUPER NACHO CASSEROLE

- 1 pound lean ground beef
- 1 package (1.5 ounces) taco seasoning mix
- 1 can (9 ounces) bean dip with jalapeño peppers
- 1 can (4 ounces) taco sauce
- 1 cup (4 ounces) Monterey Jack cheese with jalapeño peppers, shredded
- ½ cup dairy sour cream
- Toppings, see below
- Round tortilla chips

Crumble beef in a 9-inch glass cake dish. Microwave for 5 to 6 minutes on HIGH or until cooked. Drain and crumble. Combine beef and taco seasoning mix. Set aside.

Spread bean dip in bottom of a 9-inch glass cake dish. Layer with beef, taco sauce and cheese. Place dish on oven shelf. Cook on COMBO 2 for 12 to 15 minutes. Spread sour cream over cheese and sprinkle with your favorite toppings. To serve, use round tortilla chips as scoops.

Makes 4 to 6 servings.

TOPPINGS. Sliced ripe olives, green onion, chopped onion, tomato, jalapeño peppers or green chilies.

HOT 'N SPICY STEAK STRIPS

- 1 pound beef sirloin steak, ¾-inch thick
- Vegetable oil
- 1 envelope (1¼ ounces) dry onion soup mix
- 1 teaspoon coarse ground black pepper or to taste

Cut meat into 4 × 1½-inch strips. Brush strips with vegetable oil. Combine soup mix and black pepper. Roll steak strips in onion mixture, pressing it lightly onto the meat. Place meat strips on metal broiler pan. Place pan on rack position 1A. BROIL for 10 to 12 minutes or to desired degree of doneness. Turn meat over after 5 minutes of cooking.

Makes 4 servings.

VEGETABLE-STUFFED BEEF ROLL

- ¼ cup butter or margarine
- ½ cup chopped celery
- ½ cup chopped mushrooms
- ¼ cup chopped onion
- ¼ cup shredded carrot
- ¼ cup chopped tomato
- ¼ cup chopped parsley
- 1 package (6¼ ounces) stuffing mix for beef
- 1½ pounds beef sirloin steak, ¾ inch thick

Place butter in a 1½-quart glass casserole dish. Microwave for 1 minute on HIGH or until melted. Add celery, mushrooms, onion and carrot. Cover and microwave for 5 minutes on HIGH or until tender. Remove vegetables and set aside. Drain liquid from dish into a measuring cup. Add enough water to make 1¾ cups. Return liquid to casserole dish. Add tomato, parsley and stuffing crumbs; stir to moisten. Cover and microwave 5 minutes on HIGH. Stir in reserved cooked vegetables.

Pound steak to about ¼-inch thickness. Spoon stuffing down center of steak, covering about ⅓ of the steak. Reserve remainder of stuffing to serve with meat. Bring ends of steak up and over stuffing. Secure with string. Use wooden toothpicks to secure ends. Place beef roll in a 10 × 6 × 2-inch glass baking dish.

Place dish on oven shelf. Cook on COMBO 2 for 14 to 16 minutes. Let stand for 5 minutes. Microwave remaining stuffing for 3 to 5 minutes on HIGH and serve with beef roll.

Makes 4 to 6 servings.

PEPPER STEAK

- ½ cup sliced mushrooms
- ½ cup sliced celery
- 1 tablespoon butter or margarine
- 1 small green pepper, cut into thin strips
- 1 small onion, thinly sliced
- 1 small tomato, chopped
- 4 beef tenderloin fillets, 1 inch thick
- Grated Parmesan cheese

Place mushrooms, celery and butter in a 1-quart glass casserole dish. Microwave for 3 minutes on HIGH. Add green pepper and onion. Continue cooking for 3 to 4 minutes or until crisp-tender. Stir in chopped tomato; cover and set aside.

Place beef fillets on metal broiler pan. Place pan on rack position 1A. BROIL to desired doneness. See broil chart on page 23.

While meat is cooking, drain liquid from vegetables. If desired, make gravy by combining 1 tablespoon soy sauce with 1½ teaspoons cornstarch. Add to vegetable liquid. Microwave for 3 to 4 minutes on HIGH or until thickened. Stir twice during cooking.

To assemble: Spoon vegetables over meat and sprinkle with Parmesan cheese. QUICK BROWN up to 5½ minutes. If desired, serve on a bed of Brown Rice and pour gravy over top.

Makes 4 servings.

BROWN RICE: In a 1-quart glass casserole dish, combine 1 cup instant rice, 1 can (10½ ounces) condensed beef consommé, 1 tablespoon butter or margarine and ½ teaspoon salt. Cover and microwave for 7 to 8 minutes on HIGH. Do not remove cover. Let stand 5 minutes.

BREAKFAST CASSEROLE

- 1 pound pork sausage
- 1 package (16 ounces) frozen seasoned shredded potatoes
- 1 cup (4 ounces) shredded Cheddar cheese
- ¼ cup sliced green onions
- 1 can (5 ounces) evaporated milk
- 4 eggs

Crumble sausage in an 8-inch square glass baking dish. Microwave for 5 to 7 minutes on HIGH or until cooked. Drain, crumble and set aside. Add potatoes to square dish. Microwave for 6 minutes on HIGH or until thawed. Crumble potatoes in square dish. Add cooked sausage, cheese and onion. Stir to blend ingredients. Combine milk and eggs. Pour over mixture. Place dish on rack position 2A. Cook on COMBO 2 for 25 to 30 minutes. Let stand 10 minutes before serving.

Makes 6 to 8 servings.

FRUIT-TOPPED HAM DINNER

- 1 can (8¾ ounces) peach slices, undrained
- 1 can (8 ounces) pineapple chunks, undrained
- ½ cup brown sugar, firmly packed
- 2 tablespoons prepared mustard
- 2 teaspoons cornstarch
- ½ teaspoon cinnamon, if desired
- 1½ pounds center cut ham slice, 1 inch thick
- 1 can (17 ounces) sweet potatoes, drained
- 1 banana, quartered
- 4 maraschino cherries
- Butter or margarine, melted

To make glaze: Combine juice from peaches and pineapple. Measure and reserve ½ cup juice. Combine reserved juice, brown sugar, mustard, cornstarch and cinnamon in a glass measuring cup. Microwave for 2½ to 3 minutes on HIGH or until thick. Stir once during cooking. Set aside.

Place ham slice on metal broiler pan. Place pan on rack position 1B. BROIL for 15 minutes. Turn over. Arrange sweet potatoes on broiler pan around ham slice. Arrange peach slices, pineapple chunks, banana quarters and cherries on top of ham. Brush fruits and potatoes with melted butter. Place pan on rack position 1B. BROIL for 20 to 25 minutes. Pour glaze over top of fruits and potatoes during last 5 minutes of cooking.

Makes 4 to 6 servings.

SAUSAGE-STUFFED SQUASH WITH PINEAPPLE SAUCE

- 1 medium acorn squash
- ½ pound pork sausage
- ¼ cup quick-cooking rolled oats
- 1 can (8¼ ounces) crushed pineapple, undrained
- 2 tablespoons maple or pancake syrup
- 2 teaspoons cornstarch

(continued on next page)

Cut squash in half; remove seeds. Place squash, cut-side-down, in an 8-inch square glass baking dish. Cover with plastic wrap. Microwave for 8 to 10 minutes on HIGH. Remove from dish and let stand 10 minutes.

While squash is standing, crumble sausage in square baking dish. Microwave for 5 to 7 minutes on HIGH. Drain and crumble meat. Combine meat, rolled oats, 2 tablespoons pineapple and maple syrup. Cut each squash in half again. Shape sausage into four balls and place in each squash quarter. Place stuffed squash in square glass baking dish. Place dish on rack position 2A. Cook on COMBO 1 for 12 to 15 minutes. Give dish a half turn after 8 minutes of cooking. Let stand 5 minutes.

To make Pineapple Sauce: While squash is standing, combine remaining pineapple with juice and cornstarch in a 2-cup glass measuring cup. Microwave for 2 to 3 minutes on HIGH or until thickened. Stir once during cooking. Spoon over squash and serve.

Makes 2 to 3 servings.

CASSOULET

- 4 slices bacon
- 1 medium onion, sliced
- ½ cup chopped green pepper
- 1 pound pork sausage
- 1 can (16 ounces) red kidney beans, drained
- 1 can (16 ounces) northern beans, drained
- 1 can (16 ounces) garbanzo beans, drained
- 1 can (16 ounces) stewed tomatoes
- ½ pound little smoke-flavored sausages
- 1 package (8 ounces) refrigerated crescent dinner rolls
- 1 egg, beaten

Place bacon in a 3-quart glass casserole dish. Microwave for 5 to 7 minutes on HIGH. Crumble bacon and set aside. Add onion and green pepper to bacon drippings. Microwave for 4 to 6 minutes on HIGH. Remove vegetables and set aside. Crumble sausage in dish. Microwave for 8 to 10 minutes on HIGH. Drain and crumble meat. Return meat to dish. Add vegetables and smoked sausages. Place dish on oven shelf. Cook on COMBO 2 for 30 to 35 minutes. Sprinkle crumbled bacon on top.

To prepare topping: Unwrap dough; separate into 8 triangles. Do not roll up. Arrange triangles, spoke-fashion, over casserole and up side of dish. Do not overlap dough in center of dish. If desired, brush with beaten egg. Place dish on oven shelf. Cook on COMBO 1 for 8 to 10 minutes.

Makes 8 servings.

PORK CHOPS AND SAUERKRAUT

- 1 can (16 ounces) sauerkraut, drained
- 1 can (16 ounces) pineapple chunks, undrained
- ¼ cup brown sugar, firmly packed
- ¼ cup raisins, if desired
- ¼ teaspoon caraway seeds
- 1 medium apple, thinly sliced
- 4 small smoked pork chops, ½ inch thick

Combine sauerkraut, pineapple chunks, brown sugar, raisins and caraway seeds. Place alternate layers of sauerkraut and apples in an 8-inch square glass baking dish. Arrange pork chops on top. Place dish on oven shelf. Cook on COMBO 2 for 35 to 40 minutes.

Makes 4 servings.

OVEN-FRIED FISH FILLETS

- 2 tablespoons butter or margarine
- 1 pound fish fillets, ½ inch thick
- ½ cup seasoned dry bread crumbs or coating mix for chicken
- 2 tablespoons grated Parmesan cheese, if desired

Place butter in a 10 × 6 × 2-inch or square glass baking dish. Microwave for 1 minute on HIGH or until melted. Add fish fillets and toss to coat all sides. Roll fish in crumbs and sprinkle with cheese. Arrange fish fillets in baking dish. Place dish on rack position 1B. Cook on COMBO 1 for 9 to 13 minutes. Turn fillets over after 4 minutes of cooking.

Makes 4 servings.

FISH FILLETS WITH VEGETABLES

- 1 tablespoon butter or margarine
- 12 ounces flounder fillets
- ½ cup chopped tomato
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped onion
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon basil leaves
- Lemon

Place butter in a 10 × 6 × 2-inch glass baking dish. Microwave for 1 minute on HIGH or until melted. Add fish and turn to coat all sides. Sprinkle tomato, green pepper, onion, salt, pepper and basil over top of fish. Place dish on rack position 1B. Cook on COMBO 1 for 12 to 14 minutes or just until fish is cooked (flaky). Squeeze lemon juice over top and serve.

Makes 4 servings.

TROUT ALMONDINE

- 1 tablespoon butter or margarine, melted
- 2 whole trout (about 8 ounces each)
- 1 lemon*
- 2 tablespoons toasted sliced almonds**
- Parsley flakes

Brush trout with melted butter. Place on lightly greased metal broiler pan. Squeeze lemon juice over trout. Place pan on rack position 1A. BROIL for 9 to 12 minutes. Turn over and brush with butter after 5 minutes of cooking. To serve, squeeze remaining lemon juice over top of fish and garnish with toasted almond slices and parsley.

Makes 2 servings.

*To extract more juice from lemon, microwave for 15 to 30 seconds on HIGH. Cut in half. Use one half before cooking and the other half after cooking.

**To toast almonds: Place almonds on broiler pan. Place pan on rack position 1A. QUICK BROWN up to 5½ minutes or until lightly toasted. Stir every minute.

SALMON PATTIES

1 can (15½ ounces) salmon, drained
1 egg, beaten
½ cup dry bread or cracker crumbs
¼ cup milk
3 tablespoons butter or margarine, melted
1 teaspoon dry mustard
¼ cup corn flake crumbs
2 tablespoons butter or margarine, melted
Parsley flakes

Flake salmon. Add egg, bread crumbs, milk, 3 tablespoons melted butter and mustard. Mix well. Shape into 4 patties. Arrange in an 8-inch square glass baking dish. Place dish on rack position 1B. Cook on COMBO 1 for 14 to 16 minutes. Turn over during last 5 minutes of cooking. Combine corn flake crumbs and butter. Sprinkle over top and continue cooking. Sprinkle with parsley flakes and serve. If desired, serve with Hollandaise Sauce. See recipe below.

Makes 4 servings.

NOTE: If desired, top each patty with a slice of tomato and a sprinkling of shredded Cheddar cheese and parsley flakes during last 5 minutes of cooking.

HOLLANDAISE SAUCE

¼ cup butter or margarine
¼ cup light cream or half-and-half
2 egg yolks
2 teaspoons fresh lemon juice
⅛ teaspoon dry mustard
Dash salt

Place butter in a 2-cup glass measuring cup. Microwave for 1 minute on HIGH or until melted. Mix cream, egg yolks, lemon juice, dry mustard and salt. Beat into melted butter. Microwave for 1½ to 2 minutes on "6". Stir every 30 seconds with a wire whisk. Cover with plastic wrap and let stand 10 minutes before serving. Sauce will thicken upon standing.

SEAFOOD AU GRATIN

¼ cup butter or margarine
1 cup chopped onions
½ cup finely chopped celery
¼ cup all-purpose flour
½ teaspoon salt
¼ teaspoon black pepper
1 can (12 ounces) evaporated milk
¾ cup shredded Cheddar cheese
1 pound cooked medium shrimp, peeled and deveined
2 packages (6 ounces each) frozen crabmeat, thawed and drained
½ cup corn flake crumbs
2 tablespoons butter or margarine, melted
1 tablespoon chopped parsley

Place butter in a 2-quart glass casserole dish. Microwave for 1 minute on HIGH or until melted. Add onions and celery. Microwave for 2 to 3 minutes on HIGH or until tender. Stir in flour, salt and pepper until smooth. Gradually stir in milk. Microwave for 4 to 5 minutes on HIGH or until thickened. Stir every minute during cooking. Stir in cheese until melted.

Add shrimp and crabmeat. (If desired, toss seafood with 2 tablespoons dry sherry before adding to sauce.) Microwave for 7 to 9 minutes on HIGH. Combine remaining ingredients and sprinkle over casserole. QUICK BROWN up to 5½ minutes.

Makes 6 to 8 servings.

SHRIMP SCAMPI

⅓ cup olive oil
2 tablespoons butter or margarine
1 clove garlic, minced
1½ pounds medium shrimp, peeled and deveined
¼ cup chopped parsley
Lemon
French bread

Pour olive oil, butter and garlic in a 3-quart glass casserole dish. Microwave for 5 minutes on HIGH or until garlic is tender. Add shrimp and toss to coat. Place dish on oven shelf. Cook on COMBO 2 for 14 to 17 minutes. Stir twice during cooking. Sprinkle with parsley and lemon juice. Serve with French bread.

Makes 6 servings.

Vegetables

ACORN SQUASH WITH APPLE STUFFING

1 medium acorn squash
3 tablespoons butter or margarine, melted
1 medium apple, chopped
2 tablespoons chopped nuts
2 tablespoons brown sugar
1 teaspoon all-purpose flour
¼ teaspoon cinnamon or apple pie spice

Cut squash in half, lengthwise; remove seeds. Place squash cut-side-down in a 10 × 6 × 2-inch glass baking dish. Cover with plastic wrap. Microwave for 12 to 15 minutes on HIGH. Turn squash over. Brush edges with 1 tablespoon butter. Combine remaining butter, apple, nuts, brown sugar, flour and cinnamon. Fill squash with apple mixture. Place dish on rack position 2A. Cook on COMBO 2 for 9 to 12 minutes. Let stand 5 minutes before serving.

Makes 2 servings.

NOTE: Increase cooking time by 5 minutes if a large acorn squash is used.

CRUMB TOPPING FOR VEGETABLES

½ cup dry bread crumbs, corn flake crumbs or crushed potato chips
2 tablespoons butter or margarine, melted
¼ teaspoon paprika

Combine ingredients and sprinkle over top of vegetables. If desired, add any of the following herbs: Basil, parsley, Italian seasoning blend, whole oregano or thyme. Chopped nuts also add to the flavor of many vegetables. QUICK BROWN up to 5½ minutes.

HINT: Some foods (donuts or okra) that require hot fat (deep-fat frying) will not lend themselves to either microwave cooking or COMBO cooking.

GLAZED ONIONS

5 tablespoons brown sugar
1 tablespoon cornstarch
½ teaspoon dry mustard
½ teaspoon salt
⅛ teaspoon black pepper
⅔ cup water
3 tablespoons cider vinegar
6 small whole white onions, quartered

In a 2-cup glass measuring cup, combine brown sugar, cornstarch, mustard, salt and pepper. Gradually stir in water and vinegar. Microwave for 2 to 3 minutes on HIGH. Stir once during cooking.

Place onions in a 1-quart glass casserole dish. Pour sauce over onions and toss to coat. Place dish on oven shelf. Microwave for 10 to 12 minutes on HIGH. Stir once during cooking. Place dish on rack position 2A. QUICK BROWN up to 5½ minutes.

Makes 4 to 6 servings.

TOMATOES COMBO

2 tomatoes
Butter or margarine, melted
Salt and pepper
Topping, see below

Cut tomatoes in half. Place in an 8-inch square glass baking dish. Brush tops with melted butter. Sprinkle with salt and pepper to taste. Sprinkle one of the toppings listed below over the top of each tomato half. Place dish on rack position 1B. Cook on COMBO 1 for 5 to 8 minutes.

Makes 4 servings.

TOPPINGS: Shredded mozzarella cheese and Italian seasoning blend. Swiss cheese, garlic powder and basil leaves. Parmesan cheese and whole oregano or chopped parsley. Crushed nacho chips, potato chips or cheese curls.

SCALLOPED CORN

2 tablespoons butter or margarine
¼ cup chopped onion or green onion
¼ cup chopped green pepper
¼ cup chopped celery
2 tablespoons all-purpose flour
2 eggs
1 can (5 ounces) evaporated milk
1 can (17 ounces) cream-style corn
1 cup soda cracker crumbs, divided
¼ teaspoon paprika
¼ teaspoon dry mustard
¼ teaspoon black pepper
2 tablespoons butter or margarine, melted

Place 2 tablespoons butter, onion, green pepper and celery in a 9-inch glass cake dish. Microwave for 3 minutes on HIGH or until tender. Stir in flour until blended. Beat eggs, milk and corn. Add to vegetable mixture. Stir in ¾ cup cracker crumbs (reserve ¼ cup crumbs for topping), paprika, mustard and pepper. Combine reserved cracker crumbs and 2 tablespoons melted butter; sprinkle over top of corn mixture. Place dish on oven shelf. Cook on COMBO 2 for 24 to 27 minutes. Let stand 5 minutes before serving.

Makes 4 to 6 servings.

EASY VEGETABLE CASSEROLE

1 package (10 ounces) frozen chopped broccoli, string or French-style green beans
1 can (10¾ ounces) condensed cream of mushroom soup
½ cup shredded Cheddar cheese, if desired
½ cup dairy sour cream
1 teaspoon instant minced onion
1 can (2.8 ounces) French-fried onions

Place frozen vegetables in a 1-quart glass casserole dish. To thaw, microwave for 4 minutes on HIGH; drain. Stir in soup, cheese, sour cream and minced onion. Sprinkle French-fried onions over top. Place dish on rack position 2A. Cook on COMBO 2 for 10 to 12 minutes.

Makes 4 servings.

CAULIFLOWER SURPRISE

1 medium head cauliflower
⅓ cup mayonnaise or salad dressing
1½ teaspoons prepared mustard
3 slices Cheddar cheese
1 sliced green onion, if desired

Remove leaves and core cauliflower, leaving flowerettes intact. Rinse. Place cauliflower in a 9-inch glass pie plate. Cover with plastic wrap. Microwave for 8 to 10 minutes on HIGH. Drain.

Combine mayonnaise and mustard. Frost cauliflower with this mixture. Cut slices of cheese into triangles and layer over top of cauliflower. Place dish on rack position 2A. Cook on COMBO 1 for 4 to 6 minutes or until cheese lightly browns on top. Sprinkle top with green onion. Let stand 5 minutes before serving.

Makes 4 to 6 servings.

NOTE: If desired, microwave 1 package (10 ounces) frozen peas according to package directions. Drain and sprinkle cooked peas around bottom of cauliflower.

EASY SCALLOPED POTATO BAKE

1 pound frozen diced hash brown potatoes
1 can (10½ ounces) condensed cream of celery or potato soup
½ cup milk
½ cup shredded Cheddar cheese
1 teaspoon instant minced onion
½ teaspoon salt
¼ teaspoon black pepper

Place potatoes in a 1½-quart glass casserole dish. Cover and microwave for 10 to 12 minutes on HIGH. Stir in remaining ingredients. Place dish on rack position 2A. Cook on COMBO 2 for 12 to 15 minutes. Let stand 5 minutes before serving.

Makes 4 to 6 servings.

NOTE: If desired, sprinkle with Crumb Topping for Vegetables (page 47) during last 5 minutes of cooking.

SWEET POTATO CASSEROLE

1 can (30 ounces) sweet potatoes, drained
½ cup sugar
2 eggs
¼ cup milk
¼ cup butter or margarine, melted
½ teaspoon vanilla

TOPPING:
½ cup brown sugar, firmly packed
¼ cup all-purpose flour
¼ cup butter or margarine, softened
½ cup chopped pecans

Mash sweet potatoes. Beat in sugar, eggs, milk, melted butter and vanilla. Pour into a 9-inch round glass cake dish.

To make topping: Mix brown sugar, flour and butter until well blended. Stir in nuts. Sprinkle topping over sweet potatoes. Place dish on oven shelf. Cook on COMBO 2 for 20 to 24 minutes.

Makes 4 servings.

NOTE: If desired, stir 1 can (8¼ ounces) crushed pineapple, drained, into mashed sweet potatoes. Substitute miniature marshmallows for topping and sprinkle over top of sweet potatoes during last 5 minutes of cooking.

TWICE-BAKED POTATOES

4 medium potatoes
⅔ cup milk
¼ cup butter or margarine
1 teaspoon salt
¼ teaspoon black pepper
½ cup shredded Cheddar cheese, if desired
3 slices bacon, cooked and crumbled, if desired

Pierce potatoes. Microwave for 17 to 20 minutes on HIGH. Let stand 15 minutes. While potatoes are standing, place milk and butter in a microwave-safe measuring cup. Microwave for 3 to 4 minutes on HIGH or until milk is hot and butter is melted.

Cut a thin slice from the top of each potato. Scoop out inside, leaving a thin shell. With an electric mixer, beat potatoes, milk, butter, salt, pepper and cheese. Spoon potato mixture into shells. Place potatoes in a 9-inch glass pie plate. Place dish on rack position 2A. Cook on COMBO 1 for 10 to 12 minutes. Sprinkle tops with bacon and serve.

Makes 4 servings.

MASHED POTATO PUFFS

1⅓ cups water
2 tablespoons butter or margarine
½ teaspoon salt
½ cup milk
1⅓ cups instant potato flakes
2 eggs, separated
½ teaspoon cream of tartar
⅔ cup dairy sour cream
½ teaspoon salt
¼ teaspoon black pepper
1 tablespoon butter or margarine, melted
Grated Parmesan cheese

In a 1½-quart glass casserole dish, combine water, 2 tablespoons butter and salt. Microwave for 4 to 6 minutes on HIGH or until liquid boils. Add milk. Stir in potato flakes. Beat in egg yolks and set aside.

Beat egg whites with cream of tartar until stiff. Set aside.

Stir sour cream, salt and pepper into potatoes. Gently fold in beaten egg whites. Spoon mixture into four individual ramekins. Place dishes on oven shelf. Cook on COMBO 2 for 20 to 24 minutes. Brush tops with melted butter and sprinkle with Parmesan cheese. QUICK BROWN up to 5½ minutes.

Makes 4 servings.

HINT: The oven door, oven cavity, metal rack and utensil become too hot to touch when using the BROIL or COMBO feature. To prevent burns, use a DRY pot holder to add or remove food from the oven.

BROCCOLI QUICHE

1 package (10 ounces) frozen broccoli, thawed and drained
1 cup (4 ounces) shredded Cheddar cheese
4 slices bacon, cooked and crumbled
1 can (12 ounces) evaporated milk
4 eggs
1 tablespoon grated onion
Dash cayenne pepper

In a 9-inch glass cake dish, combine broccoli, cheese and bacon. Beat together remaining ingredients; pour over broccoli. Place dish on oven shelf. Microwave for 27 to 32 minutes on "7". QUICK BROWN up to 5½ minutes. Let stand 5 minutes before serving.

Makes 6 to 8 servings.

NOTE: To thaw broccoli, place package on a microwave-safe dish. Microwave for 3 minutes on HIGH. (Remove broccoli from package to dish if wrapped in foil-covered paper.)

NOODLES ROMANOFF

1 package (8 ounces) egg noodles, cooked, see below
1 tablespoon butter or margarine, melted
1 cup cream-style cottage cheese
1 cup dairy sour cream
¼ cup grated Parmesan cheese
¼ cup chopped parsley
½ teaspoon salt
¼ teaspoon black pepper
½ cup dry bread crumbs
2 tablespoons grated Parmesan cheese
2 tablespoons butter or margarine, melted

Place cooked noodles in a 9-inch round glass cake dish. Toss with 1 tablespoon butter. Stir in cottage cheese, sour cream, ¼ cup Parmesan cheese, parsley, salt and pepper. Combine bread crumbs, Parmesan cheese and melted butter. Sprinkle over noodles. Place dish on oven shelf. Cook on COMBO 2 for 20 to 24 minutes.

Makes 6 servings.

TO COOK NOODLES IN THE MICROWAVE OVEN: In a 3-quart glass casserole dish, place 8 cups hot water, 1 teaspoon salt and 1 teaspoon vegetable oil. Microwave for 18 minutes on HIGH or until water boils. Add noodles and continue cooking for 10 to 12 minutes on HIGH or until noodles are tender. Drain.

MACARONI BAKE

½ package (8 ounces) elbow macaroni, cooked (about 1 cup dry macaroni), see below
¼ cup minced onion
¼ cup minced green pepper
1 can (10¾ ounces) condensed cream of celery soup
½ cup cream-style cottage cheese
½ cup dairy sour cream
¼ cup chopped ripe olives
2 tablespoons chopped pimiento
⅓ cup corn flake crumbs
2 tablespoons butter or margarine, melted
Paprika, if desired

Combine macaroni, onion, green pepper, soup, cottage cheese, sour cream, olives and pimiento in a 9-inch round glass cake dish. Combine corn flake crumbs and butter. Sprinkle over top of macaroni. If desired, sprinkle with paprika. Place dish on oven shelf. Cook on COMBO 2 for 22 to 24 minutes.

Makes 4 to 6 servings.

TO COOK MACARONI IN THE MICROWAVE OVEN: In a 2-quart glass casserole dish, place 4 cups hot water, 1 teaspoon salt and 1 teaspoon vegetable oil. Microwave for 10 to 12 minutes on HIGH or until water boils. Add macaroni and continue cooking for 12 to 14 minutes or until tender. Drain.

Desserts

LEMONY-PINEAPPLE MERINGUE PIE

1 cup sugar
⅓ cup cornstarch
¼ teaspoon salt
1 cup water
1 can (8¼ ounces) crushed pineapple, undrained
4 egg yolks
1 tablespoon grated lemon peel
⅓ cup fresh lemon juice
1 tablespoon butter or margarine
1 9-inch pie crust, baked
Meringue, see below

In a 1½-quart glass casserole dish, combine sugar, cornstarch and salt. Gradually stir in water. Add pineapple. Microwave for 7 to 10 minutes on HIGH or until thickened. Stir every 2 minutes. Beat egg yolks. Add a small amount of the hot mixture to the beaten egg yolks. Then, stir the egg yolks into the hot mixture. Microwave for 1 minute on HIGH. Stir in lemon peel, lemon juice and butter. Pour filling into baked pie crust. Set aside and prepare meringue.

MERINGUE

4 egg whites
1 teaspoon cornstarch
¼ teaspoon cream of tartar
8 tablespoons sugar

In a small mixing bowl, beat egg whites, cornstarch and cream of tartar until soft peaks form. Gradually beat in sugar, a tablespoon at a time, until stiff peaks form. Evenly spread meringue over top of cooled pie filling. Place dish on the oven shelf. Cook on COMBO 1 for 5 to 9 minutes or until golden brown.

Makes one 9-inch pie.

HINT: If using heatproof glassware, place the utensil no closer to the broil element than rack postion 1B. Utensil may be damaged if rack postion 1A is used.

CHOCOLATE MERINGUE PIE

1⅓ cups sugar
¼ cup cornstarch
⅓ cup cocoa
1 can (12 ounces) evaporated milk
3 eggs, separated
2 tablespoons butter or margarine
1 teaspoon vanilla
1 9-inch pie crust, baked
Meringue, see below

In a 1½-quart glass casserole dish, combine sugar, cornstarch and cocoa. Gradually stir in milk. Microwave for 7 to 9 minutes on HIGH or until thickened. Stir every 1½ minutes. Beat egg yolks (reserving egg whites for meringue). Add a small amount of the hot mixture to the beaten egg yolks. Then, stir the egg yolks into the hot mixture. Microwave for 1 to 2 minutes on HIGH. Stir in butter and vanilla. Pour filling into baked pie crust. Set aside and prepare meringue.

Makes one 9-inch pie.

CARROT CAKE

1½ cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teapoon baking powder
1 teaspoon cinnamon
½ teaspoon salt
¼ teaspoon nutmeg
⅔ cup vegetable oil
2 eggs
1 cup grated carrots
1 can (8¼ ounces) crushed pineapple, undrained
½ cup flaked coconut
1 teaspoon vanilla

In a large bowl, blend flour, sugar, baking soda, baking powder, cinnamon, salt and nutmeg. Beat in remaining ingredients. Pour into a greased 8-inch square glass baking dish. Place dish on oven shelf. Microwave for 20 to 23 minutes on "7". QUICK BROWN up to 5½ minutes. If desired, frost with your favorite cream cheese frosting.

Makes one 8-inch square cake.

PASTRY PIE CRUST

1½ cups all-purpose flour
1 tablespoon sugar
¼ teaspoon salt
⅓ cup vegetable oil
2 tablespoons milk

Combine flour, sugar and salt. Stir in oil and milk. Press in a 9-inch glass pie plate. Pierce bottom and sides of crust several times with a fork. Place dish on oven shelf. Cook on COMBO 2 for 10 to 13 minutes. Cool before filling.

Makes one 9-inch pastry pie crust.

HOMEMADE APPLE PIE

1 package (15 ounces) prepared pie crusts
6 cups thinly sliced tart cooking apples
1 teaspoon lemon juice
¾ cup sugar
¼ cup all-purpose flour
1 teaspoon cinnamon
½ teaspoon nutmeg
⅛ teaspoon allspice
⅛ teaspoon cloves
⅛ teaspoon salt
2 tablespoons butter or margarine
1 tablespoon milk
1 teaspoon sugar or cinnamon-sugar

Place one pie crust in a 9-inch glass pie plate according to package directions. Place dish on oven shelf. Cook on COMBO 2 for 12 to 14 minutes or until golden brown.

In a 2-quart glass casserole dish, toss apples with lemon juice. Add sugar, flour, cinnamon, nutmeg, allspice, cloves and salt; toss to coat apples. Cover and place dish on oven shelf. Microwave for 4 to 6 minutes on HIGH. Spoon apple mixture into baked pie shell. Dot with butter.

Place second crust on top as directed on package. Brush crust with milk and sprinkle with sugar. Place dish on oven shelf. Cook on COMBO 2 for 20 to 25 minutes or until top crust is cooked and is golden brown. Let stand 20 minutes before serving.

Makes one 9-inch pie.

BROWNIE PUDDIN' DELIGHT

½ cup brown sugar, firmly packed
¼ cup butter or margarine, melted
1 teaspoon water
½ cup finely chopped nuts
½ cup flaked coconut
1 package (3½ ounces) instant vanilla pudding mix, divided
⅓ cup evaporated milk
1 package (12 to 15½ ounces) brownie mix
1 egg
½ cup dairy sour cream
¼ cup water

Combine sugar, butter and 1 teaspoon water and pour into a 9-inch round glass cake dish, lined with waxed paper. Sprinkle nuts, coconut and ¼ cup pudding mix over top. Pour evaporated milk over pudding mix. Set aside.

In a mixing bowl, combine brownie mix, egg, sour cream, water and remaining pudding mix. Spoon over ingredients in dish. Place dish on oven shelf. Microwave for 18 to 22 minutes on "7". QUICK BROWN up to 5½ minutes. Cool, invert onto a plate and cut into thin wedges.

Makes 10 to 12 servings.

FRUIT-TOPPED CAKE

Lightly grease a 9-inch glass cake dish; line bottom with waxed paper. Spread half a can of your favorite pie filling in bottom of dish; set aside.

Prepare cake mix according to package directions. Pour batter over pie filling to fill dish half full. (Make cupcakes with remainder of batter.) Place dish on oven shelf. Microwave for 12 to 14 minutes on "7". QUICK BROWN up to 5½ minutes.

SUGGESTIONS: Spice cake with lemon filling. Chocolate cake with cherry pie filling. White cake with puréed strawberry filling.

PINEAPPLE UPSIDE-DOWN CAKE

½ cup brown sugar, firmly packed
¼ cup butter or margarine
1 can (8 ounces) pineapple slices, undrained
8 maraschino cherries
1 egg
1 package (9 ounces) yellow cake mix

Place sugar and butter in a 9-inch glass cake dish. Microwave for 1 to 2 minutes on HIGH or until butter melts. Stir until well blended. Drain and reserve pineapple juice; set aside. Arrange pineapple slices and maraschino cherries in bottom of cake dish. Add water to pineapple juice to make ½ cup. Add pineapple juice mixture and egg to cake mix. Prepare according to package directions. Pour batter over pineapple in cake dish. Place dish on oven shelf. Microwave for 15 to 18 minutes on "7". QUICK BROWN up to 3½ minutes.

Makes one 9-inch cake.

FROSTED GERMAN CHOCOLATE CAKE

FROSTING:
1 package (9.9 ounces) coconut-pecan frosting mix
⅓ cup milk
¼ cup butter or margarine, melted

CAKE:
1 package (18.5 ounces) German chocolate cake mix
1 cup water
¼ cup vegetable oil
3 eggs

Lightly grease and line two 9-inch glass cake dishes with waxed paper. Combine frosting mix, milk and butter. Evenly divide frosting between two cake dishes; spread across bottom of dishes.

Prepare cake mix according to package directions. Divide batter between two dishes. Fill dishes only half full. (Make cupcakes with remaining batter.) Cook one layer at a time on the oven shelf. Microwave for 12 to 14 minutes on "7". QUICK BROWN up to 5½ minutes.

Makes two 9-inch layers.

GINGERBREAD WITH LEMON SAUCE

½ cup butter or margarine
½ cup sugar
1 egg
½ cup molasses
1½ cups all-purpose flour
1½ teaspoons pumpkin pie spice
1 teaspoon baking soda
½ teaspoon salt
⅔ cup boiling water

Beat butter and sugar until light and fluffy. Beat in egg and molasses. Stir in flour, spice, soda and salt until well blended. Gradually stir in boiling water. Pour batter into an 8-inch square glass baking dish lined with waxed paper.

Place dish on oven shelf. Microwave for 14 to 16 minutes on "7". QUICK BROWN up to 5½ minutes.

Makes 6 to 8 servings.

LEMON SAUCE

⅓ cup sugar
2 tablespoons cornstarch
1 cup water
1 egg yolk
2 tablespoons butter or margarine
2 tablespoons fresh lemon juice
1 tablespoon grated lemon peel

In a 1-quart glass casserole dish, combine sugar and cornstarch. Gradually stir in water. Microwave for 3 to 4 minutes on HIGH or until thickened. Stir twice during cooking. Stir a small amount of the hot mixture into the egg yolk. Then, stir the egg yolk into the hot mixture. Microwave for ½ to 1 minute, stirring once. Stir in remaining ingredients.

Makes about 1 cup sauce.

HINT: Low-profile aluminum foil pans may be used ON THE OVEN SHELF ONLY. Be sure pan does not come near or touch oven walls or oven door. If aluminum foil pan is placed on the metal rack, arcing will occur.

CHERRY-PINEAPPLE CRUNCH

1 can (21 ounces) prepared cherry pie filling
1 can (20 ounces) crushed pineapple, drained
¼ teaspoon almond extract
1 cup all-purpose flour
¾ cup quick-cooking rolled oats
¾ cup bran flakes cereal
½ cup brown sugar, firmly packed
½ teaspoon cinnamon
¾ cup butter or margarine, melted

Combine pie filling, pineapple and almond extract in an 8-inch square glass baking dish. Microwave for 3 to 5 minutes on HIGH. Combine flour, rolled oats, cereal, brown sugar and cinnamon. Add melted butter and mix until crumbly. Sprinkle over top of pie filling. Place dish on oven shelf. Cook on COMBO 2 for 10 to 14 minutes or until topping is lightly browned. Serve warm with ice cream or whipped cream.

Makes 6 to 8 servings.

CHEESY APPLE CRISP

6 cups thinly sliced apples
¾ cup quick-cooking rolled oats
⅓ cup brown sugar, firmly packed
¼ cup all-purpose flour
¼ cup shredded Cheddar cheese
¼ cup chopped nuts
1 teaspoon apple pie spice or cinnamon
¼ cup butter or margarine, melted

Place apples in an 8-inch square glass baking dish. Combine remaining ingredients and blend until mixture resembles cornmeal. Sprinkle over apples. Place dish on oven shelf. Cook on COMBO 2 for 15 to 18 minutes. Serve warm with vanilla ice cream.

Makes 4 to 6 servings.

RAISIN BREAD PUDDING

2 cups milk
1 tablespoon butter or margarine
2 eggs, slightly beaten
½ cup sugar
1 teaspoon vanilla
¼ teaspoon nutmeg
¼ teaspoon salt
3 cups cubed raisin bread
Boiled Custard Sauce, below

Measure milk in a 2-cup glass measuring cup. Add butter. Microwave for 4 to 6 minutes on HIGH or until scalded. In a 1-quart glass casserole dish, beat eggs, sugar, vanilla, nutmeg and salt. Gradually beat in milk. Stir in bread cubes. Place dish on oven shelf. Cook on COMBO 2 for 25 to 30 minutes. Let stand for 10 minutes before serving.

Makes 4 to 6 servings.

BOILED CUSTARD SAUCE

½ cup sugar
1 tablespoon cornstarch
1 cup milk
1 can (5 ounces) evaporated milk
1 teaspoon butter or margarine
2 eggs, beaten
1 teaspoon vanilla

In a 4-cup glass measuring cup, combine sugar and cornstarch. Gradually stir in milk and evaporated milk. Add butter. Microwave for 6 to 8 minutes on HIGH or until slightly thickened. Stir every 2 minutes during cooking.

Stir a small amount of the hot mixture into the beaten eggs. Then, stir the eggs into the hot mixture. Microwave for ½ to 1 minute on HIGH. Stir once during cooking. Stir in vanilla. Sauce will continue to thicken as it cools. Pour sauce over Raisin Bread Pudding and serve.

Makes about 2 cups sauce.

COOKIE CRUMB CRUST

1¼ cups crushed cookies (vanilla or chocolate wafers, gingersnaps, pecan sandies or graham crackers)
¼ cup butter or margarine, melted
2 tablespoons sugar

Combine ingredients and press into a 9-inch glass pie plate. Place dish on oven shelf. Cook on COMBO 1 for 7 to 9 minutes. Cool before filling.

Makes one 9-inch crumb crust.

LAYERED PUDDING DESSERT

¼ cup butter or margarine, softened
½ cup all-purpose flour
⅓ cup finely chopped nuts
1 package (3 ounces) cream cheese, softened*
½ cup sifted confectioners sugar
1 carton (12 ounces) frozen whipped topping, thawed
1 package (3½ ounces) instant pudding mix (lemon, chocolate, cream of coconut, vanilla or butterscotch)
2 cups milk
Chopped nuts or toasted coconut**

In a small mixing bowl, cream butter. Beat in flour and nuts. Press mixture in the bottom of a lightly greased 8-inch square glass baking dish. Place dish on oven shelf. Cook on COMBO 2 for 8 to 10 minutes. Cool.

Beat cream cheese and sugar. Fold in ½ carton whipped topping. Spread mixture over top of cooled crust. Prepare pudding mix with 2 cups milk according to package directions. Pour over cream cheese mixture. Spread remaining whipped topping over pudding. Sprinkle with nuts or coconut.

Makes 6 to 8 servings.

*Soften cream cheese in the microwave oven. Remove wrapper and place cheese on a microwave-safe dish. Microwave for 1 to 2 minutes on "5".

**Toast coconut in the microwave oven. Place coconut on metal broiler pan. Place pan on rack position 1A. QUICK BROWN up to 5½ minutes. Stir every minute.

CHEWY BARS

½ cup butter or margarine
1¼ cups all-purpose flour
¾ cup brown sugar, firmly packed, divided
½ teaspoon baking soda
1½ cups shredded coconut
½ cup finely chopped pecans
2 eggs
½ teaspoon salt
¼ teaspoon baking powder

Place butter in an 8-inch square glass baking dish. Microwave for 1 minute on HIGH or until melted. Stir flour, ¼ cup sugar and baking soda into butter. Pat into bottom of dish. Place dish on oven shelf. Cook on COMBO 2 for 7 to 8 minutes or until cooked. Combine remaining ingredients and pour over crust. Place dish on oven shelf. Cook on COMBO 2 for 8 to 9 minutes. Cool to room temperature before cutting into bars.

Makes 25 bars.

MILK CHOCOLATE CHEWY BROWNIES

½ cup butter or margarine
2 squares semisweet chocolate
2 eggs
1 cup sugar
1 teaspoon vanilla
¾ cup all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
1 cup finely chopped nuts, if desired

Place butter and chocolate squares in a microwave-safe mixing bowl. Microwave for 3 to 4 minutes on HIGH or until chocolate softens. Stir to completely melt chocolate. Beat in eggs, sugar and vanilla. Stir in remaining ingredients. Pour into a lightly greased 8-inch square glass baking dish. Place dish on oven shelf. Microwave for 12 to 14 minutes on "7". QUICK BROWN up to 5½ minutes.

Makes 16 bars.

DATE BARS

1 box (8 ounces) chopped dates
2 tablespoons sugar
¾ cup water
1 cup all-purpose flour
1 cup quick-cooking rolled oats
½ cup brown sugar, firmly packed
½ teaspoon baking soda
½ teaspoon salt
½ cup butter or margarine, softened

In a 1-quart glass casserole dish, combine dates, sugar and water. Microwave for 5 to 6 minutes on HIGH. Cool.

Combine flour, rolled oats, brown sugar, soda and salt. Cut in butter. Press half the crumb mixture in the bottom of an 8-inch glass baking dish. Place dish on oven shelf. Cook on COMBO 2 for 6 minutes. Spread date mixture over top and sprinkle remaining crumb mixture over dates. Gently press down on crumb topping with a spoon.

Place dish on oven shelf. Cook on COMBO 2 for 12 to 15 minutes. Cool and cut into bars.

Makes 16 bars.

TOFFEE BARS

½ cup butter or margarine, softened
½ cup brown sugar, firmly packed
1 egg yolk
1 cup all-purpose flour
½ teaspoon vanilla
1 package (6 ounces) semisweet chocolate chips
½ cup finely chopped nuts

In a small mixing bowl, beat butter, sugar and egg yolk. Stir in flour and vanilla. Press dough in the bottom of an 8-inch square glass baking dish. Place dish on oven shelf. Cook on COMBO 2 for 9 to 11 minutes. Place chocolate chips in a microwave-safe bowl; microwave for 2 to 2½ minutes on HIGH or until glossy. Stir until completely melted. Spread melted chocolate over top and sprinkle with nuts. Cool and cut into squares.

Makes 36 squares.

HINT: Foods containing a higher sugar content (cakes/cookies) or packaged in paper (frozen cupcakes) must be heated in a utensil. If placed directly on the metal rack, the area resting on the metal rack may scorch or burn.

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